ENDIVE

Cichorium Endivia, L. Compositae.


Native of the East Indies.—Annual and biennial.—A plant with numerous radical leaves, smooth, lobed, more or less deeply cut, and spreading into a rosette. Stem hollow, from 20 in. to over 3 ft. high, channelled, and branching; flowers blue, axillary, sessile; seeds small, angular, long, gray, ending in a point on one side, and having a sort of membranous collar on the other. Their germinating power lasts for ten years. All the varieties which have sprung from Cichorium Endivia are distinguished by having the leaves entirely smooth, both on the blade and on the stalk, and by being of a more tender constitution and more sensitive to cold than the cultivated varieties of Cichorium Intybus.

Culture.—As Endive is a plant of rapid growth, highly esteemed for table use, it is grown all the year round. The gardeners about Paris commence to sow it in the open ground in April, and make successional sowings up to the end of August. In September and October they sow under cloches (or bell-glasses), and from December to April in hot-beds. (As far as possible, no plants are grown in the open ground except those which have been sown there, as, if planted out from hot-beds, they are liable to run to seed the same year.) The seedlings are pricked out as soon as they are strong enough and have seven or eight leaves, at a distance of from 10 to 16 in. from plant to plant, according to the variety, and, from the time they strike root until they are fully grown, should be frequently and plentifully watered. Endive grown in the open ground may be gathered for use from August, and the plants will continue to yield, if properly looked after, either where they stand, or removed to a vegetable-house, up to the end of winter. During the remainder of the year, the plants which are sent to table are raised under bell-glasses or in hot-beds. Before they are gathered, the plants are usually blanched. For this purpose they are left until nearly full grown, when the leaves are all tied up together, so as to protect the heart of the plant effectually from the action of sunlight. The plants are allowed to stand where they grow, and are watered when necessary, care being taken not to let any water get into the hearts, or they will be liable to rot. Endive treated in this way will be fit for use in about twenty days. Any plants which are standing when frosty weather comes on will continue to grow if protected by a covering of leaves or straw mats, which should be removed when the weather becomes mild. In this way the yield of the different varieties, and especially of the Batavian Endive, may be prolonged for several weeks. Late-
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grown plants may be taken up with balls and removed to a vegetable-house, where they can be blanched. For particulars of the ways in which Endive is forced, we must refer to special treatises on market gardening and early spring crops.

CULTURE IN BRITAIN.—Endive requires much less heat than Lettuce, and is chiefly valuable as an autumn and winter salad vegetable. In many gardens, if sown before August, it is almost certain to run to seed prematurely, and consequently it is unwise to depend upon one, or even two sowings.

SOWING.—Make a small sowing of the Moss-curled and Green Curled about the middle of July; another of the same varieties and Improved Broad-leaved Batavian about the first week in August, and a final sowing of Green Curled and Batavian at the middle of August. The Moss-curled is close-growing and blanches quickly, but is the least hardy, and is not at all suitable for late work. This variety requires less room than the others, and may be sown in drills 6 in. apart, and the plants should eventually be thinned out to the same distance asunder. The other two are strong growers, and the rows may well be 12 in. apart and the plants 10 in. asunder in the rows. The first sowing is made on a small border previously used for prickling out Cauliflowers and Brussels Sprouts, and but few of the seedlings are transplanted unless it be to make up blanks. A long border previously well enriched for early Cauliflowers is given up to the second sowing, being prepared by simply having the surface lightly coated over with lime and heavily hoed. The drills are drawn and watered, the seed sown thinly and lightly covered. For the final sowing a warmer or rather better drained border is preferred—one previously cropped with early Potatoes. Digging being unnecessary in the former case, it is still less so when planting or sowing ground after Potatoes, but if the ground be at all poor, fork in, but not deeply, a dressing of short manure. Usually there is great difficulty in preserving the young plants from slugs, and not unfrequently it is necessary to sow seeds in a frame so as to have sufficient plants to make up the large blanks caused by these pests. In some gardens where the soil is light, and the drainage good, it is a good plan to plant the Endive in shallow drills, say, about 6 in. wide and 3 in. deep. In such positions they can be easily watered, and an occasional supply of liquid manure poured between them will cause them to grow to a great size. These drills also render blanching a simple matter, all that is necessary being to cover a few plants a few days before they are wanted with either boards or slates. In order to have Endive in good condition over as long a period as possible, extra pains must be taken with the

BLANCHING AND PROTECTING.—Unless properly blanched, Endives are not appreciated, and unless some measures are taken to ensure protection, they are liable to be much injured, if not actually killed, by frosts. All that is necessary in the case of the early crops is to either tie up a certain number at weekly intervals, much as we would Brown Cos Lettuces, or cover with boards, or with rough litter or hay, and the same methods of blanching may be adopted with those protected. Under hay the Endive blanches perfectly, without being soiled or injured in
any way. Only a given number, according to the demand, should be covered at a time, as the plants will not keep long after being blanched. Where portable garden frames are abundant, any number of plants may be covered with these, the lights being put on and further protection in the shape of mats and litter given when necessary. It is when frames are scarce that the grower has to adopt various contrivances in order to meet with the demand for salading. In some districts Endive does not keep well if lifted and stored, but in less moist neighbourhoods I have kept great numbers closely packed in frames. In this case the plants were lifted before severe frosts were anticipated, as if only slightly injured early decay is certain to follow. A dry day was selected, the plants carefully tied up, lifted up with a trowel so as to secure a good ball of earth to the roots, and they were then carried in hand-barrows to the frame ground. Frames previously used for Melon, Cucumber, and Tomato culture were filled rather closely with the Endive, and into the good soil they soon pushed fresh roots. The whole of the plants were untied, and were blanched with hay according as required, the last to be covered being the Batavian, this being the best keeping sort. I do not care to leave any quantity of Endive in the open from want of frame room, and have frequently stored some in a Mushroom-house for early use, and many more in a dry shed, these proving serviceable in lengthening the period before those better stored under the frames, or covered where grown, are cut. Whatever plan of storing is adopted, care should always be taken to lift before the plants are injured and when as dry as possible. The small or half-grown plants of the hardiest sort sometimes stand out uninjured during the winter, especially if planted on a dry or raised border, and these sometimes prove of service in maintaining the supply of salading till such times as the frame Lettuces are fit for use.—W. I.

Endive is largely grown in nearly all market-gardens round London, and especially in those situated in moist districts. The first sowing is usually made early in May, either in frames or on prepared beds in the open air. In either case, good rich soil is used in which to sow the seed, and the surface after sowing is made firm by being beaten with the back of the spade. The chief point in reference to early-sown Endive is to keep the plants continually growing, as if they experience the least check they run to seed or "bolt," as it is termed. On this account early Endive, as a rule, is not grown in very large quantities. The principal sowing is made early in June, and is succeeded by smaller ones to the end of July. In most cases the outdoor sowings are made on the ground on which they are to grow, as on Celery ridges or between the rows of any crops where there is room, and for which the ground was well manured. Sometimes, however, the seed is sown on beds, and the seedlings thinned out if too thick, and transplanted when sufficiently large to handle. In any case the distance apart of permanent plants is from 12 to 15 in. Endive and Lettuces are frequently planted on land alternately, large fields being often devoted to them; sometimes whole fields of Endive alone occur. Blanching is effected by tying up the leaves like those of Lettuces with withies or pieces of bast. In from twelve to fifteen days after being tied up Endive is ready for market. The
most forward piece is then cleared by pulling the plants up by their roots, and in this state they are packed in hampers and conveyed to market. The Dwarf Green Curled and the Batavian are the kinds chiefly grown, but the former sort is that which is grown in the greatest quantity. The produce from the earliest sowings is ready for market early in August and onwards until Christmas, and even later. A few growers house plants for winter and spring supply, but now, when they have to compete in the market with the French, the prices obtained scarcely remunerate them for their trouble and house-room.

USES.—The leaves are eaten boiled or in salad. In England we make no such good use of Endive as a boiled vegetable as the French do. Many vegetables as we have, the distinct flavour of certain varieties of Endive when cooked should make them as welcome as table vegetables as they are in France.

Green Curled Summer Endive.—Under this name, two very distinct varieties are very extensively cultivated, namely, the Paris and the Anjou. The Paris, or Italian, variety is the older of the two kinds. It has its leaves arranged in a dense rosette, full even at the centre, and from 12 to 14 in. in diameter. The leaves are very much divided in the upper half into slender segments, which are not much curled. The lower half of the leaf is a rib or stalk over 1 in. wide, and a faint rosy colour, especially at the base.

The Anjou variety began to be very generally cultivated about twenty years ago, and is superseding the other variety, to which it is very much superior. It forms a rosette nearly as broad as that of the Paris variety, but much denser and more convex in shape. The leaves are very numerous, and closely crowded together; the leaf-stalk or rib is entirely white at the base, ½ in. or more broad, and edged on the lower half with white thread-like leafy segments. In the upper half of the leaf the midrib widens perceptibly, is often more or less contorted, takes a green tint, and is furnished with very finely cut leafy appendages, which are only slightly curled, and are a clear green colour, changing to a butter-yellow in the heart of
the plant. The extremities of the leaves become intertangled to such an extent that one leaf cannot be distinguished from another, and the whole plant almost resembles a great tuft of Moss.

These two kinds are cultivated in the same way. They are both suitable for forcing and for open-air culture, especially in summer and early autumn, but later on they are very liable to rot.

**Green Fine-curled Winter Endive (Chicorée frisée de Meaux).** — This variety forms a broader rosette than the preceding kind, but not so full. It is usually from 16 to 18 in. across. The leaves are longer and their divisions are more curled and crisped than in the summer variety. The midrib, which is tinged with rose-colour on the lower part, is often \( \frac{1}{2} \) in. or more broad, the middle part being furnished with very much divided, crisped, and curled leafy segments. The terminal portion of the leaf is entire and almost flat, with the margin notched and curled. This variety is not so early as the preceding kinds, but it is more hardy, and is particularly suitable for an autumn crop.

**Golden-heart Curled Summer Endive.** — A vigorous, hardy, and productive kind, resembling the Meaux Endive in size and general features. Its centre is very dense and full, and turns to yellow, which gives it the appearance of having been artificially blanched.

**Picpus Curled Endive.** — This kind is nearly the same size as the Meaux Endive, the diameter of the rosette being from 14 to 16 in., but the leaves are far more finely cut, and the heart of the rosette is fuller and firmer. The two varieties differ remarkably in the formation
of the terminal part of the leaf. In the Picpus variety, this is very narrow and almost reduced to a midrib; while in the other kind it has some degree of width. The midrib or stalk of the Picpus also is much narrower, is without the rosy tinge, and only furnished here and there with leafy appendages, which give it a very peculiar appearance. The Picpus is a very good and hardy kind of Endive, and is well adapted for open-air culture.

**Green Curled Upright Endive** (*Chicorée Grosse Pancalière*).—Resembles the Meaux Endive in shape and leaves, but it is earlier, more erect, and so dense in the centre that the crowded mass of foliage blanches of itself. The midribs of the leaves are tinged with rose, by which it is easily distinguished from the Ruffec Endive, which also forms compact tufts. For its rapidity of growth and productiveness it is much grown for salads, etc.

**Rouen or Stag’s Horn Endive.**—A handsome and very distinct variety, forming a very full rosette, 14 to 16 in. in diameter. The leaves are not so finely divided, nor are the divisions so much curled, as in the preceding varieties; they are also of a duller and grayer colour. The midrib is thick, but very
narrow, and entirely white. This is one of the kinds which are most extensively cultivated at Paris, and through all the north of France. It is particularly well adapted for open-air culture, and, being hardy, yields a crop until late in autumn.

**Louviers Endive.**

This variety, which seems to be derived from the preceding kind, is very distinct and good. The plant forms a rosette, which is not so broad as the Stag's-horn variety, but is fuller, more compact, and more convex. The leaves are paler in colour, but the divisions are more regular and narrower. The heart of the rosette is remarkably dense, so that plants of this variety, though occupying less space than those of the preceding kind, yield quite as heavy a crop. In consequence of the almost hemispherical form of the rosette, it contains a greater number of blanched leaves, in proportion to its size, than any other variety; so that, bulk for bulk, it yields a larger amount of useful produce.

After several trials, we have not been able to detect any difference between the Louviers Endive and the **Guillande Endive,** a variety much in favour in Normandy.

**Ruffec Green Curled Endive.**—Rosette very large, often 16 to 18 in. in diameter, at first sight slightly resembling that of the Moss-curled variety, but more tufty, and fuller in the centre. The midrib of the leaf is very white and thick, very tender and fleshy, nearly an inch broad, but looking much broader on account of the blanching of a large portion of the blade of the leaf the remainder of which is cut and curled.
almost like the Moss-curled variety. The *Rujsec* is one of the best kinds for open-air culture, and is equally suitable for summer and autumn. We do not know any other variety which bears cold weather so well, and we have seen it in the open ground, simply covered with leaves, surviving winters in which all other kinds perished.

**Imperial Curled Endive.**—A handsome curled variety, forming a broad, tall, and well-furnished rosette, and resembling the preceding kind more than any other variety. It differs from it, however, in the lighter colour of the leaves, which are also less finely cut, but have the segments very much curled and folded. This variety is especially noticeable in that its leaves do not exhibit a bare midrib at the bottom, like those of other varieties, but run down to the very ground, where they are from $\frac{3}{4}$ in. to nearly $1\frac{3}{4}$ in. broad. They are also perfectly white for at least one-half their length.
Moss-curled Endive.—Rosette rather small, seldom exceeding 10 or 12 in. in diameter, and not often very compact. Leaves rather dark green, very much cut, curled, and crisped, so that it is difficult to distinguish one leaf from another, and the whole plant resembles a tuft of Moss. The midribs of the leaves are narrow and very white. Not a very productive variety, but sometimes in request on account of its peculiar appearance. As it occupies but little space, it can be grown under bell-glasses. Another equally dense thick-set variety is sometimes met with under the name of the Short Bell-glass Endive. This appears to be intermediate between the Moss-curled and the Small Green Curled Summer Endive, coming nearer, however, to the latter.

White Moss-curled Endive.—Very distinct, not exceeding 12 or 13 in. in diameter; with broad ribs, slightly tinged with rose, and leaves finely cut and curled, and light green, except at the heart, which is white with a golden tinge. Not very productive, but a handsome plant and of excellent flavour.

Ever-white Curled Endive.—Rosette not very dense nor well furnished, 14 to 16 in. in diameter; midrib of the leaf yellow, and tinged with rose; leaves very pale in hue, having the appearance of being artificially blanched. This peculiar colour is the chief distinction of the plant, as it is neither very productive nor of particularly good quality; yet it is always welcomed in the markets on account of its blanched appearance.
Ever-White Curled Endive (½ natural size).

into narrow strips, which become much entangled as they grow and form a bulky and compact head weighing a little over 2 lb. Its appearance seems to confirm the opinion that it is a cross between the Common Endive of the south and the curled Stag's-horn Endive. It is not to be recommended for the north of France, not being hardy enough.

Intermediate Bordeaux Endive.—About Bordeaux there is a variety grown under the name of Bastard Endive with broadly cut

Another variety of White Curled Endive, in which the leaves are wavy and curled rather than much divided, was formerly in cultivation, but it has been superseded by the present very finely cut variety.

Curled Christmas Endive.—A very interesting variety grown for some years past in the vicinity of Saint-Remy de Provence and Château-Renard, for winter use. The outer leaves are simply cut and curled at the edges, while the inner leaves are deeply laciniated and divided.
leaves. It forms the connecting link between the Curled-leaved and the Broad-leaved, or Batavian, varieties. It is chiefly interesting for having given birth to the following variety.

**Queen of the Winter Endive.**—A new variety, half way between the Broad-leaved, or Batavian, and the Curled Endives.

![Queen of the Winter Endive.](image1)

The leaves are broadly lobated rather than cut. It is hardy, or almost so, in the climate of Paris. Raised from seed of the Bordeaux Bastard Endive grown for several years at Geneva, it is a decided improvement upon the original form.

**Broad-leaved, or Batavian, Endive** (French, *Chicorée-Scarole Ronde*).—Rosette broad, often 16 in. in diameter; leaves entire, toothed at the edges and more or less twisted or waved, with broad, thick white midribs. The central leaves, being partially turned inwards, serve to cover and protect the heart of the plant, thus forming a sort of a very dwarf head. When the plant is in this condition, the French gardeners say that it is "bouclé," or "curled." When well grown and artificially blanched in the manner described at the commencement of this article, this plant forms one of the best winter salads. The blanched inner leaves are particularly tender and crisp, and have a fine and very agreeable flavour. This variety is far more extensively cultivated than any other kind.
Broad-leaved Limay Endive.—Leaves very large, and in a rosette of palish green, puckered, entire, the inner ones cut into rather deep but not very numerous lobes, very much puckered, and forming a stout head. This is a larger variety than the Common Broad-leaved kind, to which it is preferred in some localities near Paris, without any very apparent reason.

White Batavian Endive.—Rosette rather broader than that of the Common Broad-leaved kind, but not so full, and especially remarkable for the very pale colour of the leaves. This variety heads to a much less extent than any other kind, and is usually cut when young, before it is fully grown. It is less hardy than the Common Broad-leaved kind, and more liable to be spoiled by damp, but on account of its light colour it is in much request for salad. It is chiefly grown for summer and autumn use, and by making successional sowings it can always be had tender.

Hooded Batavian, or Hardy Green Winter, Endive (Chicorée en cornet).—This variety differs very much in appearance from the other kinds of Endive, and even from the other

White Batavian Endive (½ natural size).
Broad-leaved kinds. Its leaves are fewer, but much larger, being almost as broad as long, and cut at the edges into numerous long teeth. The midrib appears to branch from the base of the leaf, over which it diverges in all directions. The leaf, which is at first folded up in the centre of the plant, opens out as it grows, like a twisted paper bag unfolding itself; frequently it forms a kind of hood, which continues to envelop the younger leaves for a considerable time, thus producing a genuine head. If the plant were improved in this direction, it would afford an excellent winter salad, as it is hardy and withstands ordinary winters in the climate of Paris when protected with a covering of leaves or straw mats. It is especially suitable for the west and south of France. It is possible that, by attention and perseverance, a sub-variety may be raised from this plant with a perfect head like that of a Lettuce or a Cabbage, but it is to be feared that it is not quite hardy enough for the northern and central districts of France.

The Bordeaux Hooded Batavian Endive differs from the preceding only by its deeper cut foliage. It is much grown in the south-west of France.

White Var Batavian Endive.—A large, compact rosette of broad-toothed leaves, with thick ribs and of a light ashy green, more deeply cut than those of the Green and the White Batavian Endive. For winter cultivation in Provence it has superseded all other varieties. Sown at intervals from August to October, it produces fair-sized plants during the whole winter.

**EVENING PRIMROSE**

*C*enothera biennis, *L. Onagraceae.*


Native of Peru.—Biennial.—A plant with a rather thick, long tap-root, the flesh of which is white and firm. Radical leaves growing in a rosette, stalked, obovate or elliptic in shape, sinuate-toothed at the base; stems erect, branching, over 3 ft. in height, bearing lanceolate leaves which are more or less narrowed into
the leaf-stalk; flowers yellow, large, in leafy terminal clusters; seed-vessels long, furrowed, narrowed at both ends; seeds small, brown, with five or six flat facets. Their germinating power lasts for three years. The culture and uses of this plant are almost the same as those of the Salsafy. It is more, however, as a curiosity that we mention it, although its rather tender and fleshy root is sometimes used as a table vegetable. It should be employed for this purpose at the end of the first year of its growth, when the plant has put forth only one rosette of leaves.

**Fennel**

*Umbellifera.*


Native of Southern Europe.—Perennial.—The following three plants of the genus *Foeniculum* are in cultivation, and most authors are agreed in thinking that each of them should be referred to a different botanical species.

**Common Wild, or Bitter, Fennel** (*Foeniculum vulgare*, Gaertn.).—Perennial.—Rather common in France in the wild state. Leaves very much divided into thread-like segments; leaf-stalks broad, almost membranous, clasping the stem, which is smooth, hollow, and about 5 ft. high; flowers green, in broad, terminal umbels; seeds long, round at both ends, and retaining the remains of the withered stigma, dark gray in colour, with five ribs, three of which are on the back of the seed, and one at each side. Their germinating power lasts for four years. This plant requires no attention. It is perennial and hardy to such a degree that it is often found growing on old walls, rubbish-heaps, etc. Sometimes, but rarely, the leaves are used for seasoning. The plant is chiefly grown for its seeds, which are often used in the manufacture of liqueurs.

**Common Garden, or Long Sweet, Fennel** (*Foeniculum officinale*, All.; *Anethum Foeniculum*, L. *Fenouil Doux*).—Native of Southern Europe.—Biennial, or annual in cultivation.—Although this plant bears some resemblance to the Wild Fennel, it differs from it in having much stouter stems, and the leaves much less divided, the segments being also of larger size, and of a more glaucous green. It also differs in the remarkable size of the leaf-stalk, the sides of which spread and are curved in such a manner
as to sheath part of the stem and even the base of the leaf above it. Flowers green, in broader umbels than those of the Wild Fennel, and with stouter and stiffer rays; seeds at least twice as long as those of the wild kind, flat on one side and convex on the other, traversed by five thick yellowish ribs, which occupy almost the entire surface of the skin. Their germinating power lasts for four years.

**CULTURE.**—The seed is sown in drills during summer, but generally it is sown in autumn, in order to have the crop come in during the following spring. It is chiefly used raw as a side dish; the seeds are also used in the manufacture of liqueurs.

This is the famous "Carosella," so extensively used in Naples, and scarcely known in any other place; the plant is used while in the act of running to bloom; the stems, fresh and tender, are broken and served up raw, still enclosed in the expanded leaf-stalks. They are esteemed a great delicacy, and by means of successional sowings the Italian gardeners are able to send it to market almost all the year round.

**Finocchio, or Florence Fennel** (**Fenniculum dulce**, D.C.).—

—Native of Italy.—Annual.—A very distinct, low-growing, and thick-set plant, with a very short stem, which has the joints very close together towards the base. Leaves large, very finely cut, and light green; leaf-stalks very broad, of a whitish green hue, overlapping one another at the base of the stem, the whole forming a kind of head or enlargement varying in size from that of a hen's egg to that of the fist, firm, white, and sweet inside. The greatest height of the plant, even when run to seed, does not exceed from 2 to about 2½ ft. The flower umbels are large, with thick rays, which have a mild, sweet flavour. Seeds oblong, very broad in proportion to their length, flat on one side and convex on the other, with five prominent ribs, in the intervals between which the gray colour of the seed is well shown. Their germinating power lasts for four years.

**CULTURE AND USES.**—The seed is usually sown in spring for a summer crop, and towards the end of summer for a late autumn crop, in warm countries. It is sown in rows 16 to 20 in. apart. All the attention required is to thin out the seedlings so as to have them 5 or 6 in. apart, and to water the plants as often and as
plentifully as possible. When the head or enlargement of the leaf-stalks at the base of the stem has attained about the size of a hen's egg, it may be slightly earthed up so as to cover half of it, and in about ten days afterwards cutting for use may be commenced with the most forward plant, and continued as each plant advances in growth. The plant is usually eaten boiled. In flavour it somewhat resembles Celery, but with a sweet taste and a more delicate odour. Up to the present time, it is not much used in France, but it deserves to be more extensively cultivated.

FENNEL FLOWER

*Nigella sativa, L. Ranunculaceae.*


Native of the East.—Annual.—An erect-growing plant, with a stiff, somewhat hairy, and branching stem. Leaves very deeply cut into linear segments, and of a gray-green colour; flowers terminal, pale or gray-blue, succeeded by toothed seed-vessels filled with almost triangular seeds, which are rough-skinned, black, and have rather a strong aromatic flavour. Their germinating power lasts for three years. There is a variety with yellow seeds, but resembling the type in every other respect. The seed is sown in April or May, and preferably in light warm soil. The plants require no attention while growing, and the seed ripens towards August. The ripe seeds are used for seasoning in various culinary preparations.

In Germany the name of Schwarz-Kümmel is also applied to the seeds of the single-flowered *Nigella damascena*.

COMMON GARLIC

*Allium sativum, L. Liliaceae.*


Native of Southern Europe.—Perennial.—A bulbous plant, all the parts of which, and especially the underground portion, have
a very strong and well-known burning taste. The bulbs or heads are composed of about ten cloves, enveloped by a very thin white or rose-coloured membranous skin. The plant hardly ever flowers in the climate of Paris at least, and is propagated exclusively by means of the cloves, for which purpose those on the outside of the head should be selected, in preference to the inner ones, which are not so well developed.

CULTURE.—At Paris the cloves are usually planted as soon as winter is over. Sometimes, especially in the south of France, they are planted in October for an early summer crop. The plant likes rich, deep, well-drained soil. In damp soils, or when watered too much, it often rots. When the stem is fully grown, gardeners are in the habit of twisting it into a knot, in order to increase the size of the bulbs. After the stems have withered, the bulbs are taken up, and will keep well from one year to another. The Common Garlic is the most grown. The membranous skin or covering of the bulbs is of a silvery white colour.

Plant the cloves (*i.e.* the separated portions of the bulbs) in shallow drills about 1 ft. asunder, and 6 in. apart in the row, covering them with soil to the depth of 1 or 2 in.; or plant whole bulbs 1 ft. apart each way, and never deep, as wet is apt to get down among the cloves, causing canker and mildew. Merely stretch a line or measure; take the bulbs by the neck and press them half or, say, two-thirds into the soil; then drop a pinch of fine sifted cinder-ashes over them, to prevent worms from drawing them out of the ground. February is about the best season to plant them. A small quantity may be planted in autumn, if it be desired to have a stock early the following season. From this autumnal or, to speak more precisely, October planting, bulbs may be taken up for use early in the succeeding summer. Any time after the leaves turn yellow the crop may be taken up and dried, hanging it up in bunches by the stalks in any airy room.

USES.—In southern countries Garlic is very much used in cookery, but it is not so highly esteemed in the countries of the north. It is only just to say, however, that, when grown in cold climates, it has a stronger and more biting or burning flavour than it has in warm countries.
Early Pink Garlic.—This is an earlier variety than the Common Garlic, and is also distinguished from it by the pink or rosy colour of the skin which covers the head. About Paris, this variety is almost always planted in autumn, as it is said not to succeed well if planted in spring.

Red Garlic.—A variety cultivated in almost all parts of France, but especially in the eastern provinces. It is remarkable for the size of its bulbs, which are rather flat, and composed of short and thick cloves of a purple-red colour. These cloves separate from each other at the upper end of the head by tearing their membranous cover. The cloves of the Red Garlic are much larger than those of the White Garlic. The Red Garlic requires also a richer and more substantial soil.

Some years ago, a variety came into notice, under the name of Ail Rond du Limousin. This did not appear to us to differ appreciably from the Common Garlic, from which round heads or bulbs can always be obtained by planting late in the season; and, if these heads are replanted entire in the following year, they will produce heads of enormous size.

Great-headed Garlic (Allium Ampeloprasum, L. Ail d’Orient).
—Native of Southern Europe.—Perennial.—This plant produces a very large head or bulb, composed of cloves, in the same way as that of the Common Garlic, but of milder flavour. The stem, leaves, and flowers are so like those of the Leek that there is every reason to think that both plants have originated from the same type, and have been differently modified by cultivation, the bulb in the one case and the stem in the other having been the subject of improvement. When Leeks produce cloves, which occurs pretty often, these cloves are exactly like those of the Great-headed Garlic. The flowers, which grow in a large round head, yield fertile seeds, but the plant is most usually propagated by means of the cloves, this being a speedier method. The culture and uses are the same as those of the preceding kinds.

ROCAMBOLE

Allium Scorodoprasum, L.


Native of South Europe.—Perennial.—The stem, which is twisted spirally in the upper part, bears at the top a cluster of bulblets, from which the plant may be propagated; they are seldom, however, used for this purpose, as more speedy results are obtained by planting the cloves of the underground bulb. The cloves should be planted in autumn, or not later than February, in rows about 12 in. apart, leaving about 3½ in. between the plants. Its uses are the same as those of the Common Garlic.
ANNUAL GOOSEFOOT OR WHITE QUINOA

ANNUAL GOOSEFOOT or WHITE QUINOA

Chenopodium Quinoa, Willd. Chenopodiaceae.

French, Anséline Quinoa blanc. German, Peruanischer Reis-Spinat.

Native of Peru.—Annual.—Stem 4 to 6 ft. high; leaves arrow-shaped, divided into three not very deep lobes, smooth, glaucous, mealy, and of thin texture; flowers small, green, in compact corymbs; seeds round and flat, small and white. Their germinating power lasts for four years.

CULTURE.—The plant is grown in the same way as Orache. The seed is sown in April, where the plants are to stand. The young plants should be thinned out 8 in. apart every way, and plentifully watered in hot weather, which is the only attention they require. The seed ripens in August or September.

USES.—The leaves are eaten like Spinach. In Peru the seeds are used in soups, cakes, and also for making a kind of beer. Before they are used for any of these purposes, they should be subjected to a preliminary boiling, in order to remove the acrid principle which they contain, and which, if allowed to remain, would render the flavour very unpleasant.

PERENNIAL GOOSEFOOT or GOOD KING HENRY

Chenopodium Bonus-Henricus, L. Chenopodiaceae.


Native of Europe.—Perennial.—Stem about 2½ ft. high, smooth, slightly channelled; leaves alternate, long-stalked, arrow-shaped, undulated, smooth, and dark green, frosted or mealy on the under-surface, rather thick and fleshy; flowers small, green, in close, compact clusters; seeds black, small, kidney-shaped. Their germinating power lasts for five years.

CULTURE AND USES.—This plant, being perennial and extremely hardy, will grow and yield abundantly for several years, without any attention except the occasional use of the hoe. It is easily raised from seed, which is best sown in spring, either where the plants are to stand or, preferably, in a seed-bed. In the latter case, the seedlings are pricked out once before they are permanently planted out 16 in. apart every way. The leaves are eaten like Spinach, and it has been suggested to use the shoots, like Asparagus, as a very early vegetable, blanched by simply earthing them up.

An excellent vegetable for England, and deserves to be more generally planted. It is extensively grown by the Lincolnshire farmers, almost every garden having its bed, which, if placed in a warm corner and well manured, yields an abundant supply of delicious shoots a
fortnight before Asparagus comes in, and for some weeks afterwards. From a south border cutting generally commences early in April, and continues until the end of June. Some say they like it better than Asparagus. When properly grown, the young shoots should be almost as thick as the little finger, and in gathering it should be cut under the ground something the same as Asparagus. In preparing it for use, if the outer skin or bark have become tough, strip it off from the bottom upwards, and then wash and tie it up in bunches like Asparagus. It is best boiled in plenty of water. When tender, strain and serve simply, or upon toast. Some have melted butter with it, others eat it simply with the gravy and meat. In cultivation, the Mercury, as it is called also, will grow anywhere; but, to have it in the best form, good cultivation is necessary. To this end you cannot have the ground too deep nor too rich; plant as early in the spring as possible to get an abundant yield of shoots, and to get them as strong as possible. In planting, put the rows 18 in. apart, and the plants 1 ft. apart in the row. It is wild in some parts of England.

**GOURDS**

*Cucurbita*, L. *Cucurbitaceae.*


The cultivation of Gourds dates from a very early period, and few vegetables are more extensively grown. The almost innumerable varieties of them which are met with have long since induced the conclusion that they could not all have possibly originated from a single type, but to M. Charles Naudin belongs the credit of having first thrown light upon the chaos of species and varieties, and of having ascertained the origin and parentage of the different forms, all of which he refers to three very distinct species, viz. *Cucurbita maxima*, Duch., *C. moschata*, Duch., and *C. Pepo*, L. We shall describe in succession the varieties which have sprung from each of these different botanical types, following the classification of M. Naudin, and we may remark that we do not know any form of Gourd that should necessarily be considered a hybrid between any two of these species. Although the various forms of cultivated Gourds have, as we have just observed, originated from plants which differ in their botanical characteristics and also in their native habitats, they nevertheless, in their mode of growth and in their fruit, exhibit a striking resemblance, from which it is easy to understand how it was that they were for a long time supposed to be mere varieties of a single species. They are all annual climbing plants, furnished with tendrils; their stems are perfectly herbaceous, very long, pliant, and tough, angular and rough; the leaves are broad, with hollow stalks, and roundish or kidney-shaped lobes.
sometimes more or less incised or deeply cut; the flowers are large, yellow, and monoecious; and the fruit is round or elongated, almost always ribbed, and with the seeds in a central cavity, surrounded by usually thick flesh. The plants grow very rapidly, and heat is indispensable for their development. Being originally natives of warm climates, they cannot be sown in France before May without the aid of artificial heat, and their growth is completely stopped by the early frosts, which make havoc of all their green parts.

**CULTURE.**—The seed is usually sown in the open ground in May. In order to forward the growth, round or square holes, of various widths and about 20 in. deep, are filled with manure, upon which is placed a layer of soil or compost from 6 to 8 in. thick. In this the seed is sown, two or three seeds being usually given to each hole. The space to be left between the plants varies according as the variety grown is of a more or less spreading habit of growth. For an early crop, the seed may either be sown in a hot-bed and the seedlings pricked out into another hot-bed before they are finally planted out, or it may be sown in pots placed on a hot-bed in which the plants are left until they are finally planted out. When very large fruit are desired, only two or three should be left on each plant, the best being selected, and the branches should be cut a few leaves beyond the last fruit. The readiness with which the stems of Gourds take root may also be turned to account by covering those stems which bear the finest fruit here and there with soil at the joints, where they soon strike root, especially if watered now and then, if needful. The effect of this is to increase the size of the fruit, in consequence of the additional supply of nutriment.

**USES.**—The fruit, whether young or fully grown, is cooked and sent to table in an infinite variety of ways, and there are also some varieties which are eaten raw, like Cucumbers. The only Gourd generally cultivated in England is the Vegetable Marrow, and the importance and value of the others, especially the keeping kinds grown in America and France, deserve to be better known here.

**I. Cucurbita maxima, Duch., and Varieties**

This species is the parent of the largest-sized Gourds; amongst others, of those known by the name of Pumpkins. All the cultivated varieties of *Cucurbita maxima* exhibit in common the following characteristics: The leaves are large, kidney-shaped, rounded, and never deeply divided; the numerous stiff hairs which cover all the green parts of the plant never become spiny; the segments of the calyx are united for a certain portion of their length, and the whole of this portion is devoid of well-marked ribs and presents only a
few veins or nerves; the segments of the calyx are narrowed from the base to the extremity; lastly, the stalk of the fruit is always roundish and without ribs, often thickens considerably after the flower has fallen, becomes cracked, and sometimes attains a diameter twice or three times that of the stem. The seeds are rather variable in size and colour, but always very smooth. Their germinating power lasts for six years. The principal varieties which have sprung from *Cucurbita maxima* are the following:—

**PUMPKINS**


Under this name, which does not correspond to any botanical division, are grouped a certain number of varieties of *Cucurbita maxima* which are remarkable for the great size of their fruit. In France they are grown on a large scale for market, and also on farms for home use. At the Central Market in Paris Pumpkins may often be seen which weigh over a hundred-weight each.

**Large Yellow Pumpkin.**—Stems climbing, from 16 to nearly 20 ft. long; leaves very large, round, or with five faintly marked angles, and of a dark green colour; fruit very much flattened at the ends, and with well-marked ribs; skin of a salmon-yellow colour, and slightly cracked or netted when ripe; flesh yellow, thick, fine flavoured, sweet, and keeping good for a long time. In the United States, under the name of *Connecticut Field Pumpkin*, a variety is grown which resembles the present one, except in having a somewhat finer skin.
Globe Mammoth Pumpkin.—In some respects the fruit resembles that of the preceding sort. The colour is the same, but it is spherical in shape. In size it surpasses it, however, and attains enormous dimensions. The flesh is yellow and delicate and keeps well during winter.

Étampes Pumpkin.—Fruit of medium size, not so broad as that of the Large Yellow Pumpkin, but relatively thicker; ribs broad and well marked; skin a very bright and distinct orange colour. The cultivation of this variety has been very much extended of late years, and it is now the kind which is most frequently seen in the Central Market at Paris. In its habit of growth it resembles the Large Yellow Pumpkin, but its leaves are rather paler. There are two forms of it, one of which has the fruit quite smooth. This we consider to be truer to name than the other form, which has the skin,
of the fruit more or less cracked and netted. Some cultivators prefer the latter, saying that it has thicker flesh.

It appears to us to be a reversion towards the Large Yellow variety. Nicaise Pumpkin. — A reduced form of the preceding, and rougher and more netted. Each plant can produce three or four small fruit, which for the use of small families is more convenient than two large fruit.

Large Green Pumpkin. — Fruit large, rather flattened, with a dark green skin, which is often cracked or netted when ripe. It is a good hardy variety, but the following kind is now rather more in favour.

Spanish Gourd or Pumpkin. — Stems 10 to 13 ft. long; leaves of medium size, roundish, of a dark green slightly tinged with ash colour; fruit of medium size or even small, very much flattened, hollowed on both ends; skin green, often very finely netted, which gives it a gray tint; flesh bright yellow, very thick, and keeping good for a very long time. This excellent variety, which is in very great demand in the markets, has the advantage of producing fruit of a moderate size, which are generally more convenient for family use than the very large kinds, which often become spoiled before the whole of them can be eaten, all kinds of Gourds being very difficult to keep after the skin is cut. When growing, the plant will carry two or three fruit well.
Boulogne Gray Pumpkin.—The size of this fine variety approaches that of the old Large Green Pumpkin, but in the colour and appearance of the skin, and the quality of the flesh, it resembles the Spanish Gourd. The plant is of vigorous growth, pretty early, and very productive, with large broad leaves, and fruit which are often from 2½ to 3 ft. across, and about half as thick. The skin is a dark olive colour, sometimes a little bronzy on the side next the sun, and marked with longitudinal bands of a slightly paler colour; the whole surface is also covered with a great number of very fine short parallel lines, which give it the gray tint from which the variety is named. The flesh is yellow, thick, and floury. The fruit of this variety keeps at least as long as that of the Étampes Pumpkin. It was raised a few years ago at Boulogne-sur-Seine, and has come extensively into cultivation, being in high repute with the market-gardeners about Paris.

Large Bronze-coloured Montlhéry Pumpkin.—Stem trailing, from 16 to 18 ft. long. Leaves numerous, erect, large, lobate, and intensely green. The fruit is round, with well-marked ribs and dark greenish brown
skin; flesh a beautiful yellow, and of excellent quality. It ripens rather later than the varieties described above, and keeps well long after the Étampes Pumpkin has disappeared from the market.

**Warted Marrow Squash.**—A vigorous plant, with stems from 13 to over 16 ft. long. Large leaves, dark green, round, or sometimes undulated in outline. This variety, raised in the neighbourhood of Bordeaux, is evidently very closely allied to the Turk’s Cap or Turban Gourd, but differs from it in some very marked characteristics. In the first place, the enlargement in the upper part of the fruit is very slight, and sometimes altogether wanting; and in the next, the whole surface of the skin, when ripe, is covered with corky excrescences, somewhat like those seen on the skin of Netted Melons. This gives the variety a very distinct character. The flesh of the fruit is orange-coloured, very thick and sweet, and of excellent quality.

**Chestnut Squash.**—A vigorous plant, with stems from 13 to over 16 ft. long. Leaves round, entire, usually undulated at the edges. This is an excellent variety, with medium-sized or small fruit, somewhat flattened at the ends, but not concave, as Pumpkins often are. Ribs barely defined, or altogether wanting; skin smooth, of an intense brick-red colour; flesh deep yellow, very thick, sweet, floury, and keeping well. A plant may carry three or four fruit well.

**Valparaiso Squash.**—Stems trailing, from 16 to nearly 20 ft. long. Leaves entire, somewhat elongated, toothed and spiny at the edges, of a clear green colour, sometimes silvery gray on the upper surface; fruit oblong, narrowed at both ends, about 16 to 20 in. long, and 12 to 14 in. in diameter in its widest part, and shaped something like a Lemon; ribs faintly defined, or altogether wanting; skin white, slightly tinged with gray, covered, when ripe,
with a great number of small cracks or very fine tracings; flesh orange-coloured, sweet, and of delicate flavour. A plant, unless it is exceptionally strong, should not be allowed to carry more than two fruit. These often weigh from 27 to 33 lb. each, and even more, and are rather difficult to keep.

**Prolific Early Marrow.**—A distinct and very interesting variety, in shape like the Hubbard Squash, but with the colour of the Chestnut Squash. A trailing plant, not usually more than 6 to 8 ft. in length, it branches out very little, and ceases altogether early in the season, after having produced three or four fruit. The fruit ripens earlier than those of any other Squash, and keeps well into winter. They are not large, and seldom weigh more than 6½ lb.

**Boston Marrow Squash.**—Skin orange-red; flesh salmon colour. Not quite so early as the Prolific Early Marrow, but in other respects differs little from it.

**Hubbard Squash.**—A very vigorous-growing kind, with trailing, branching stems, often 16 to nearly 20 ft. long. Leaves round, slightly sinuated, and very finely toothed at the edges. The fruit has a slight resemblance to that of
the Ohio Squash, but it is often shorter, more pointed at the stalk end, and is quite different in colour, being dark green, sometimes marbled with brick-red. The flesh is dark yellow, very floury, not very sweet, rather dry, and, in America, is considered to be of excellent quality; it also keeps good for a very long time. The skin is so hard and thick that it cannot always be cut with an ordinary knife. A plant will carry and ripen five or six fruit well.

**Warted Hubbard Squash.** — Only differs from the Hubbard Squash in having the skin completely covered with protuberances larger than in the type.

**Golden Hubbard Squash.** — Differs from the type in being orange-red.

**Marble-head Squash.** — Another American variety; differs from the Hubbard only in being ashy gray.

**Olive Squash.** — A vigorous variety, derived from *C. maxima*. The fruit weigh from 6 to 11 lb., and in shape and colour resemble an olive. The skin is smooth, the rind thin, and the flesh golden-yellow, firm, very abundant, and of fine quality. Its weak point is its lateness in the climate of Paris.

**Ohio Squash, or Californian Marrow.** — A variety of American origin. Stem creeping, 16 to nearly 20 ft. long; leaves entire, round, kidney-shaped, or with five faintly marked lobes, sometimes
wavy at the edges. The fruit somewhat resembles that of the Valparaiso Squash in shape, but is not so long in proportion to its width, which is sometimes 10 in., while the length seldom exceeds 12 to 14 in.; ribs very faintly marked; skin almost quite smooth, of a light salmon-pink colour. The flesh is very floury, and in high repute in the United States, where this variety and the Hubbard Squash are two of the most extensively grown kinds. A plant should not be allowed to carry more than three or four fruit.

Large Wated Portugal Squash.—Resembles the preceding, but is larger. Other points of difference are its bright orange-red colour and warted ribbed skin. The flesh is sweet, abundant, and a fine dark yellow.

Mammoth Whale Gourd.—This is one of the largest Gourds of the series of the Cucurbita maxima, often measuring over a yard in length and weighing as much as \( \frac{3}{4} \) to 1 cwt. Its shape is long, thick in the middle and narrowed at both ends, especially at the stalk end. Its colour is gray-green. The flesh is a fine orange-yellow, and of excellent quality; it keeps a long time. This Gourd appears to have been derived from a Pumpkin, but instead of being a globe shape, it lengthened out, the seed cavity being reduced to a small size, to the advantage of the fleshy part.
Turk's-cap, or Turban, Gourd.—A very distinct kind of Gourd, well known everywhere from its peculiar shape, for which it has received the common name of Turk's-cap, or Turban, Gourd. There is an almost infinite number of forms of it, all of the characteristic turban shape, but differing from one another in the size and colour of the fruit. The kind which is most commonly grown, and which may be considered the type of the variety, produces fruit weighing from about 6 to 9 lb. each, bearing on the end farthest from the stalk a cap-shaped enlargement, which is sometimes hemispherical, and sometimes with four or five deeply cut ribs. The fruit is hardly ever uniform in colour, being often variegated in a variety of ways, most frequently with dark green, yellow, and red. One of these colours is often absent, and sometimes the fruit is entirely of a dark green hue. The flesh is of a fine orange colour, and is thick, floury, and sweet.

Small Chinese Turban Gourd.—Introduced from China by the authorities of the Museum of Natural History at Paris, it is a very distinct plant, and appear to possess a considerable degree of merit. It differs from the Gourds hitherto known in Europe, in the small size of its fruit, which do not usually exceed 2 or 3 lb. each.
in weight. They are generally of a bright red colour, marked longitudinally with yellow and dark green. The crown is well marked, but usually not very prominent. Flesh yellow, firm, floury, and sweet. A plant may carry ten fruit or even more. They ripen pretty early, and keep admirably.

This is one of the few kitchen-garden vegetables which we have received ready-made from China.

**OTHER VARIETIES OF Cucurbita maxima**

Sometimes, under the name of *Courge de Chypre* (Cyprus, or Musk, Gourd), a variety is met with which is of medium size, slightly flattened, with very faintly marked ribs, and with a smooth gray skin, variegated or marbled with pale green or pink. This kind does well in the south of France, but is rather late for the climate of Paris. The same applies to the *Valencia Gourd*, the fruit of which is larger, almost as thick as it is long, ribbed like a Melon, and ashy green. The *Mission Gourd* is a small milky white variety, flattened, with numerous prominent ribs. It weighs less than 2 lb., and often much less, but one plant can produce as many as a dozen fruit. To *Cucurbita maxima* must also be referred a variety of Gourd which does not climb
or creep, and was introduced from South America, twenty years ago, under the name of *Zapallito de Tronco*. It is not a productive kind, and seems to have gone out of cultivation. In North America, under the name of *Essex Hybrid Squash*, or *American Turban*, a variety is grown which has thick, almost cylindrical fruit, with the crown hardly defined, and of a uniform salmon-pink colour, almost exactly resembling the tint of the *Ohio Squash*.

II. *Cucurbita moschata*, Duch., and Varieties

The varieties which have sprung from this species have all long running stems, which readily take root, and are covered (as are also the leaves and leaf-stalks) with numerous hairs, which never become spiny. They are also distinguished by having the fruit-stalk (which is pentangular or sexangular, like that of *Cucurbita Pepo*) swollen where it joins the fruit. The leaves are not cut, but exhibit well-marked angles, and are dark green relieved by blotches of silvery white produced by a thin layer of air under the skin, which rises here and there between the principal veins or nerves. The calyx has the segments divided almost as far as the stalk, and often broader at the extremity than at the base; they sometimes become leafy. The seeds are variable in size, but always a dirty white, and margined and covered by a loosely adhering membrane or skin, which often becomes detached here and there, giving the seeds a shaggy appearance. Their germinating power lasts for six years. This species derives its name from the musky flavour which all the varieties of it possess, to a greater or less extent, in the flesh of the fruit.

**Carpet-bag Gourd, or Naples Squash.**—

Stem trailing, 10 to 13 ft. long; leaves medium-sized, entire, rounded or five-angled, of a deep and rather dull green, with veins and spots of whitish gray, clearly relieved on the green ground; fruit large, 20 in. to 2 ft. long, and 6 to 8 in. broad in its widest part. The part next the stalk is nearly cylindrical, but the lower part is more or less swollen, and it is only in this part that seeds are found, the upper part being solidly filled with flesh without any central cavity. Skin smooth, dark green, becoming yellow when the fruit is quite ripe; flesh orange coloured, very abundant, sweet, perfumed, and keeping well. This variety is very productive, and the fruit is of excellent quality. It has no fault except that
it ripens rather late. The Courge Pleine d'Alger and the Courge des Bédouins appear to be identical with this kind. In Italy a gigantic variety is grown, the fruit of which, usually slightly curved, often measures upwards of 3 ft. in length, and weighs from 33 to 44 lb.

**Early Carpet-bag Gourd**, or **Early Neapolitan Squash**. — This variety resembles the preceding one in habit of growth, and only differs from it in the smaller size of its fruit, and its much greater earliness, which renders it a very valuable plant, and one to be recommended for the climate of the north of France in preference to the previous variety.

**Mirepoix Musk Squash.**—Stem strong and trailing, leaves large, erect, with rounded lobes. Fruit pear-shaped, slightly ribbed, dark green streaked with light green. The flesh is dark red, firm, fragrant, and keeps well. A variety raised in the south of France, ripens well at Paris, but not so well farther north.

**Yokohama Gourd.**—The only flat-fruited variety of *Cucurbita moschata* that we know of is the Yokohama Gourd, a Japanese variety that has often been introduced into Europe. It is a plant of very rampant habit and somewhat late in ripening. Fruit flattened in shape, especially on the portion surrounding the eye, generally twice as broad as long, sometimes even more so, of a very dark
green colour, with irregularly formed ribs, and the skin indented and wrinkled, and like that of the Prescott Cantaloup Melon. It has been named \textit{C. meloni-formis} (Rev. hort. 1880) by M. Carrière.

\textbf{Canada, or Winter Crook-neck, Gourd.}—This pretty little Gourd is closely allied to the Early Neapolitan Squash, but differs from it chiefly in having the portion of the fruit which is next the stalk completely filled with flesh (as in the Naples Carpet-bag Gourd), and usually curved like the neck of a swan, in which respect it resembles the Siphon Gourd. It possesses the good qualities of earliness and excellent flavour, and also keeps well. The plant is of small size, the stems seldom exceeding 5 or 6 ft. in length. It is therefore well adapted for gardens of moderate extent.

\textbf{OTHER VARIETIES OF \textit{Cucurbita moschata}}

There are also some forms of this species in which the fruit is not elongated, but rounded or even flattened. Among the first of these we may mention the Bordeaux Melon Squash—a vigorous-growing plant, bearing great numbers of fruit, which are nearly cylindrical, flattened at both ends, something like a drum, as broad as they are long, and with faintly defined ribs. It is a productive variety, with fruit of excellent quality, but rather late in ripening. The \textit{Courge à la Violette} of the south of France and the \textit{Courge Pascale} are two varieties closely allied to the preceding one, and, like it, have almost spherical fruit.

\textbf{III. \textit{Cucurbita Pepo}, L., and Varieties}

This species is the parent of a very great number of cultivated varieties, all of which exhibit the following characteristics of the type: Leaves with lobes always well defined, and often deeply cut; hairs becoming spiny here and there; fruit-stalks pentangular or five-ribbed, never swollen under the fruit; and becoming exceedingly hard when the fruit ripens; segments of the calyx united for some part of their length, and often slightly contracted
below the commencement of the divisions; the part between the stalk and the contractions usually has five prominent ribs, and the segments of the calyx are narrowed from the base to the extremity. The seed varies very much in appearance, but is always winged or margined, and is seldom as large as that of the varieties of *Cucurbita maxima*. The seed of the Custard and Fancy Gourds is much smaller. The germinating power of the seed of all kinds of Gourds, except the Large Tours Pumpkin, lasts for six years or more.

**Vegetable Marrow.**—A plant with long, slender, running stems. Leaves of medium size, deeply cut into five lobes, which are often undulated or toothed at the edges, of a dark green colour, sometimes variegated with gray spots, and very rough to the touch; fruit oblong in shape, 10 to 16 in. long, and 4 or 5 in. in diameter, with five or ten ribs more or less well marked, but most prominent on the part next the stalk; skin smooth, of a dull yellow or yellowish white colour. The fruit is generally eaten when it is less than half grown, as the flesh is then very tender; when ripe, it is rather dry.

**Culture.**—The Marrow will grow anywhere if supplied with plenty of manure and moisture at the root. For early Marrows the seed should be sown in pots and placed in a gentle heat any time in April; when they have made two pairs of rough leaves they may be hardened off ready for planting early in June. Hand-lights should be placed over them for a few days after planting, until they become established. It is a bad practice to keep the lights on too long, inasmuch as the plants do not grow any faster and they are liable to mildew—the latter disease being the only drawback to growing Marrows in pits or frames. Some gardeners sow earlier and plant earlier, but there is seldom anything gained by it unless in exceptionally favourable seasons. Marrows are generally planted on old refuse-heaps, or old manure beds, which places are well suited to their growth. We have
seen them planted on great heaps of decayed leaf-mould; on this they grow and fruit amazingly. They may, however, be successfully grown in any ground by taking out a few spits of earth and digging in a barrow-load of manure. Summer Marrows do well planted in old ditches or dykes that are comparatively dry during the summer months. The usual time for sowing seed of Marrows is in May and June, and it is sown where it is to remain, having a flower-pot or hand-light placed over it until it has germinated. It is a good plan to soak the seed in water for a few hours previous to sowing. The same remarks as to culture apply to all the tribe of Gourds.

**Long Yellow Vegetable Marrow.**—Runner stem 16 to 18 ft. long, with broad, lobate leaves. The fruit is three times as long as it is thick, and not longer than 16 or 18 in. Skin pale yellow, turning to gold as it ripens, smooth or slightly ribbed on the upper half next the stalk. It resembles the old Vegetable Marrow, but is longer and less ribbed. The flesh is more delicate too, and is at its best when the fruit is about half grown.

**Brazilian Sugar Gourd.**—A plant with long, slender, running stems. Leaves lobed, rough, of a very dark green colour, and finely crimped and puckeréd; fruit oblong, rather short, swollen in the middle, with five faintly marked ribs, and sometimes slightly warted; skin green, turning orange when ripe; flesh yellow, thick, and very sweet. This variety is highly to be recommended, on account of its earliness, and the abundance and good quality of its fruit, which keeps for a long time. It ripens half-early.

**Patagonian Squash.**—A plant with very long running stems, and large, lobed, dark green leaves. Fruit from 12 to 20 in. long, and 6 to 8 in. across, traversed from end to end by five very regular ribs, which form so many prominent rounded flutings; skin smooth, of an extremely dark green, almost black, a colour which it retains when ripe; flesh yellow, of medium quality. This variety is remarkable for its hardness and productiveness.

Under the name of *Alsatian Gourd*, a variety has been highly spoken of which resembles the Patagonian Squash, except that the fruit is less angular and of a lighter green colour. When the
fruit of this variety is full grown, but before it is ripe, it is used in salads, cut in slices, and seasoned in the same way as Gherkins. With care, it will keep for some time in winter.

**Long White Bush Marrow.**—This variety is very distinct in its habit of growth. The stems, instead of running, remain very short and rather thick, bearing closely set leaves of a dark green colour with a few gray blotches, and deeply cut and toothed at the edges. Fruit longer than that of the Vegetable Marrow, being from 14 to 20 in. in length, with a diameter of 5½ or 6 in., narrowed towards the stalk, and traversed by five ribs. Like the Vegetable Marrow, the fruit of this variety is usually eaten before it is fully grown, the plant continuing to produce new fruit in succession.

**Italian Vegetable Marrow.**—A very distinct variety. Stems not running, very thick and short, producing numerous leaves of a dark green colour, very large, and very deeply cut into five or six lobes, which are also more or less notched. The luxuriant foliage forms a regular bush. Fruit very much elongated, being 20 in. or more in length, with a diameter of 3 to 4 in., furrowed by five ribs, which are most prominent on the part next the stalk.
where the fruit is also narrowest; skin very smooth, of a dark green, marbled with yellow or with paler green. All through Italy, where this Gourd is very commonly grown, the fruit is eaten quite young, when it is hardly the size of a small Cucumber, sometimes even before the flower has opened, when the ovary, which is scarcely as long or as thick as the finger, is gathered for use. The plants, which are thus deprived of their undeveloped fruit, continue to flower for several months most profusely, each producing a great number of young Gourds, which, gathered in that state, are exceedingly tender and delicately flavoured. This should be tried in England, and the same excellent way of gathering young adopted.

**Geneva Bush Squash.**—Stems not running; leaves long-stalked, of medium size and clear green colour, rather deeply cut into elongated lobes which are toothed at the edges; fruit numerous, small, very much flattened, 5 or 6 in. in diameter and 2 or 3 in. in depth; skin smooth, brownish green, turning orange when ripe; flesh yellow, and not very thick. The fruit is eaten young, before it is fully grown, like the Vegetable Marrow.

**Bush Nice Squash.**—Probably a sub-variety of the Geneva Bush Squash, which it closely resembles. It is much grown, under the name of Cougourdon, by the gardeners of the Riviera for the winter markets, *i.e.* December to March. It is grown in the open ground, with some kind of protection on the north side, and is covered up during the night. There are two forms, one round, resembling the Geneva Squash, but flatter; the other long, and very like the Vegetable Marrow. The fruit is eaten when scarcely one-third of its full size. It is then dark green. When ripe, the skin is smooth and orange-red, like the Geneva Squash.

**Early Bush, or Summer Crook-neck, Squash.**—This plant is not a climber or trailer, but forms a tuft like the Custard Marrows. Leaves of a
PUMPKINS

clear green, large, toothed at the edges, and more or less divided into three or five rather pointed lobes; fruit of a very bright orange colour, elongated, covered with numerous roundish excrescences, narrowed and most usually curved in the part next the stalk, and swollen at the other end, which, however, always terminates in a point. This variety is less grown for the table than for ornament, like the Fancy Gourds. From the hardness of its skin, the fruit is easily kept all through the winter, and never loses the fine orange colour which is peculiar to it.

Large Tours Pumpkin.—Stems creeping, 16 to 20 ft. long; leaves very large, dark green in colour with a few gray blotches, sometimes entire, but most usually divided into three or five lobes; fruit round or long, generally flattened at both ends, with faintly marked ribs, and a smooth skin of a pale or gray-green colour marked with deeper bands and marblings. The fruit often weighs from 90 to 110 lb. Its flesh is yellow, not very thick, and of middling quality. The seed is very large. Its germinating power lasts for only four or five years. This variety is generally grown for feeding cattle only.

Custard Marrow.—The Custard Marrows are some of the most curious
varieties which have sprung from *Cucurbita Pepo*. They are not climbing or creeping plants, and have large leaves, of a clear green colour, entire, or with five faintly marked lobes. The fruit is very much flattened, and is much broader than long, and the outline, instead of being rounded, exhibits five or six projections or blunt teeth, which are either diverging from, or more or less curved back towards the stalk end of the fruit. The fruit of all the Custard Marrows is pretty solid, and the flesh is firm, not very sweet, but rather floury; the skin is very smooth, and variable in colour and thickness. The seed is very small, compared with that of the other varieties of *Cucurbita Pepo*.

The following are the most commonly grown varieties:

**Yellow Custard Marrow.**—This seems to be the original variety or type of the cultivated Custard Marrows. The skin of the fruit is a uniform butter-yellow, and the teeth or divisions of the crown are very prominent and curved back in the direction of the stalk.

**Green Custard Marrow.**—Fruit (unripe) dark green, nearly entirely so, or faintly marbled. The colour is very deep at first, but turns yellow as the fruit ripens.
Orange-coloured Custard Marrow.—Like the preceding kind in shape, but of a far more vivid colour, resembling that of a ripe Orange.

White Bush Scallop Custard Marrow.—A milky white coloured variety with very large flat fruit.

Striped Custard Marrow.—Stems often running; fruit rather small, with faintly marked teeth, and very prettily variegated with green and white.

White Flat Warted Custard Marrow.—Fruit with faintly marked lobes or teeth; skin creamy white, covered all over with roundish warts.

All these varieties produce numbers of small fruit. A strong plant may be allowed to carry ten or twelve.

Improved Variegated Custard Marrow is distinguished from the preceding kinds by the much greater size of its fruit, which often weighs 7 or 8 lb. A plant should not, as a rule, be allowed to carry more than three or four. In shape and colour the fruit resembles that of the Common Variegated Custard Marrow.

Under the name of Pineapple Squash, Potato Squash, or Congo Squash, a variety is grown in the United States which is yellow in colour, and long conical in shape, and differs also from our European varieties in being trailing.

FANCY GOURDS


The true Colocynth is an exclusively medicinal plant, and seldom cultivated, and the name Colocynth is a misapplication only sanctioned by usage, when it is employed to denote a large number of varieties of Gourds with small fleshy fruit, the chief merit of which consists in the elegance or singularity of their shape, and the handsome colours which they exhibit when ripe. The skin of these fruit usually becomes very hard, and the pulp in the interior dries up rather quickly, in consequence of which they keep much longer than most of the edible kinds. In habit of growth the Fancy Gourds, or Colocynths, resemble the varieties of Cucurbita Pepo. The stems, leaves, flowers, and fruit are generally
of smaller size than those of any of the kinds hitherto described in this volume, but the characteristics of all those parts, and also of the calyx and flower-stalk, indicate the origin of the varieties clearly enough; and yet the Custard Marrows, which all are agreed to consider the undoubted offspring of *Cucurbita Pepo*, may be said to form, by their small hard-skinned fruit, a true connecting link between the Fancy Gourds and the edible kinds described in the Vegetable Marrow section. The Fancy Gourds have generally, if not always, long climbing or creeping stems, and, on this account, are very often grown as ornamental plants on trellises, arbours, etc. As they grow very rapidly, they are very useful for quickly covering bare surfaces with verdure, and their numerous and usually prettily variegated fruit are highly ornamental late in autumn and up to the first appearance of frosty weather. The number of varieties is almost unlimited, and new kinds are constantly being raised from seed. As it would be impossible to enumerate them all here, we shall confine ourselves to the description of the best established and most generally cultivated kinds.

**Pear Gourd.**—One of the most common forms of Fancy Gourds is the elongated shape, with a spherical or ovoid swelling at the end farthest from the stalk. The varieties which have fruit of this shape are known by the general name of Pear Gourds, and differ more or less from one another in colour, as the White Pear Gourd, the skin of which is smooth and entirely milk-white; the Striped Pear Gourd, which is dark green in colour, marked with irregular longitudinal bands, or rows of spots, which are either white or of a much paler green than the rest of the fruit; the Two-coloured Pear Gourd, one half of which is yellow, and the other a uniform green; the Ringed Pear Gourd, in which the green
colour, instead of covering half the fruit, only forms a ring round it of greater or less width. These different variegations may also be found combined with one another in various ways, as in some two-coloured fruits which have the yellow part of a uniform tint, while the green part is striped or banded with different colours. All the varieties of Pear Gourds generally exhibit the following characteristics: The plants are of medium size, the stems seldom exceeding from 6½ to about 10½ ft. in length. Leaves of moderate size, dark green, nearly entire, with five roundish angles, or divided into five faintly marked lobes.

Several varieties of Fancy Gourds have fruit almost spherical in shape or slightly flattened at the ends, like an Apple or an Orange. Of these the following are the most commonly grown kinds:

**Early Apple Gourd.**—Stems of moderate length, not exceeding from 6½ to about 10 ft.; leaves medium-sized, gray-green, cut into five lobes with toothed edges; fruit nearly spherical, flattened at the ends, especially at the end farthest from the stalk; skin very smooth and entirely white.

**Orange Gourd.**—The fruit of this variety is similar in shape to that of the preceding one, but of a fine orange colour. Leaves large, divided into five lobes more or less deeply cut, of a dark green colour, and often slightly crimped. The fruit exactly resembles a ripe Orange in size and colour.

**Miniature Gourd.**—A small plant with thin slender stems, seldom more than about 6½ ft. long. Leaves dull green, with grayish blotches, sometimes nearly entire, but most usually divided into three (rarely into five) round lobes; fruit generally rather flat at the ends, about 2 in. in diameter, and variegated with pale green on a darker green ground, almost like the Striped Pear Gourd.

**White-striped Flat Fancy Gourd.**—A vigorous-growing variety, with stems 10 to 14 ft. long. Leaves largish, divided into five lobes, which generally terminate in rather sharp points; fruit very much flattened transversely, much broader than long, 2 or 3 in. in diameter, and striped or marbled with various shades of green. The peculiar shape and regular markings of this Gourd give it quite a unique appearance, and would lead one to think, at first sight, that it belonged to some species very different from
Cucurbita Pepo. There are, in fact, some small kinds of wild Melons to which it bears a striking resemblance.

Egg Gourd.—A vigorous-growing plant, with stems often 13 ft. long. Leaves large, of a rather dark green colour, entire, five-angled, or divided into five faintly marked lobes. Fruit entirely white, and of the shape and size of a hen's egg.

Warty-skinned Fancy Gourd.—Stems rather thick, but not very long, seldom exceeding about 6½ ft. in length; leaves of a clear green colour, shining, slightly crimped, entire, rounded, or divided into three lobes faintly toothed on the edges; fruit usually spherical, and having the skin entirely covered with numerous round excrescences, of variable colour, sometimes green, but most usually white or orange. The stems of this variety, instead of being slender and pliable like those of the other kinds of Fancy Gourds, are stiff and stout, as if the plant had a tendency to grow without any support. The plant does not branch much.

BOTTLE GOURDS

Lagenaria vulgaris, Ser.; Cucurbita Lagenaria, L. Cucurbitaceae. Courge bouteille.

Native of South America.—Annual.—Like the Fancy Gourds, or small varieties of Cucurbita Pepo, the different varieties of Lagenaria vulgaris are much more grown for ornament than for any use that is made of them. The Common Bottle Gourd, the double swollen fruit of which is familiar to most people, is almost the only kind that is turned to any account in the way of practical utility, its dried fruit, when the flesh is removed, forming an excellent substitute for bottles and other vessels. The very rapid growth of this plant, the abundance and beauty of its large white flowers, and
the shape and extraordinary dimensions of the fruit of some of its forms, render it a valuable ornamental climbing plant. As it is easily grown, it appears to be cultivated in every part of the world where the climate is warm or temperate. From an early period it has been grown by the Chinese and the Japanese, who possess some varieties of it differing somewhat from those grown in Europe.

**Culture.** The Lagenarias are annual plants vegetating very rapidly, and their culture is exceedingly simple. The seed is sown, where the plants are to stand, in May, or plants previously raised in hot-beds or frames may be planted out in the open ground that month. These, of course, will bear sooner than the others. The plants like good, rich, well-manured soil, and plentiful waterings, although not absolutely necessary, will help to increase the size and beauty of the fruit. No variety of Bottle Gourd ripens its fruit regularly in the climate of Paris.

**Uses.** The young fruit is eaten in some countries like the Vegetable Marrow, but is not very desirable for table use, and the plant should be regarded as purely ornamental. Its rapid growth renders it valuable for quickly covering trellises, arbours, trunks of trees, dead walls, and other bare places. The leaves and all the green parts of the plant, when bruised, give out a very strong and disagreeable odour, but the flowers, on the contrary, are scented almost like Jasmine.

**Club Gourd.**—Fruit very long, sometimes over 3½ ft. in length, almost cylindrical, but only about half as thick in the half next the stalk as it is in the other half. Sometimes the extremity is greatly swollen. All the forms of this plant, however, are extremely variable, and as changeable as the whims of amateurs.

**Siphon Gourd.**—The fruit of this variety is swollen at the extremity into a spherical or slightly flattened enlargement, 8 to
12 in. broad, and about one-third less in depth; the rest of the fruit forms a long thin neck, which is curved into a semicircle in the part next the stalk. When growing, the fruit should rest on the ground or some other support, otherwise the neck will be broken by the weight of the enlarged lower part.

**Common Bottle Gourd.**—Fruit contracted about the middle, and presenting two unequal divisions, of which the lower one is larger and broader than the other, and sometimes flattened at the base, so as to allow the fruit to rest firmly upon it; the upper division, next the stalk, is almost spherical. There is a certain number of forms of this variety, all of which bear fruit of nearly the same shape, but of extremely variable dimensions, some of them being nearly 20 in. long and capable of containing at least two gallons, while others are seldom more than 5 or 6 in. in length,
with a capacity of less than a pint, and they are found of all sizes between these extremes.

Miniature Bottle Gourd.—A small form of the preceding, with very handsome fruit about 3 or 4 in. long. A very prolific variety, each plant producing as many as fifty fruit.

Powder-horn Gourd.—Fruit of a more or less long pear-shape, with a well-marked neck, and variable in size. They can be applied to the same kind of purposes as the fruit of the preceding kind, and are used as powder-horns in some country places.

Flat Corsican Gourd.—A remarkably distinct variety, with rounded flat fruit, rather like that of the Yokohama Gourd in shape, but quite smooth and without ribs. It is from 6 to 8 in. in diameter and 3 or 4 in. thick.

WAX GOURD

_Benincasa cerifera_, Savi. _Cucurbitaceae._ *Courge à la cire._

Native of India and China.—Annual.—A creeping plant, which spreads on the ground like a Cucumber-plant, with slender sharply five-angled stems from 5 to 6½ ft. in length. Leaves large, slightly hairy, rounded, heart-shaped, and sometimes with three or five faintly marked lobes; flowers axillary, yellow, with five divisions, which extend almost to the base of the corolla, broadly cup-shaped, and 1½ in. or more in diameter; calyx reflexed, rather large, and often petaloid. Fruit oblong, cylindrical, very hairy up to about the time of ripening, when it attains a length of from 1½ to 16 in., with a diameter of 4 or 5 in. It is then covered with a white bloom, like that which is seen on Plums, but much whiter and more abundant, and constituting a true vegetable wax. Seeds flat, gray, truncate. Their germinating power lasts for ten years. Its culture is similar to that of other kinds of Gourds. The fruit is eaten like that of other Gourds. The flesh of it is extremely light, slightly floury, and intermediate between that of a Gourd and a Cucumber. The fruit will keep pretty far into the winter.

HOP

_Humulus Lupulus_, L. _Urticaceae._


Native of Europe.—Perennial.—This is not, properly speaking, a kitchen-garden plant, but as, in some countries, the young shoots are often used as table vegetables, we think it should be noticed in this book. When the plants commence to shoot in spring, most of the shoots are pinched off, so as to leave only two or three of the strongest to each plant. The shoots thus removed are used as vegetables. In Belgium the young shoots are much used as a table vegetable, prepared in the same way as Asparagus or Salsafy.
HOREHOUND

*Marrubium vulgare, L. Labiatae.*


Native of Europe.—Perennial.—A common roadside plant, often growing on slopes with a southern aspect. Stems numerous, erect, entirely covered with a white down; leaves almost square, with roundish angles, toothed and netted, and of a gray-green colour; flowers white, in compact rounded whorls, growing in numerous tiers to the top of the stem; seed small, oblong, brown, pointed at one end and rounded at the other, compressed, and with two or three faces. Its germinating power lasts for three years. The seed is sown, where the plants are to stand, in spring; or they may be propagated by division of the tufts at the same time. The plants are perfectly hardy and require no attention while growing. The leaves are used for seasoning, or as a popular cough remedy.

HORSE-RADISH

*Cochlearia Armoracia, L. Cruciferae.*


Native of Europe.—Perennial.—Root cylindrical, very long, penetrating deeply into the ground, with a slightly wrinkled yellow-white skin; flesh white, somewhat fibrous, very hot to the taste, something like mustard; radical leaves long stalked, oblong oval, about 16 in. long and 5 or 6 in. broad, toothed, light green in colour, and shining. The first leaves, which make their appearance immediately after winter, are reduced to mere nerves and resemble a small comb. As the season advances, the blade of the leaf
becomes developed and assumes its ordinary size and appearance. Flower-stems 20 in. to 2 ft. high, branching at the top, and smooth; flowers white, small, in long clusters; seed-vessels small, rounded, and almost always barren.

CULTURE.—The plant delights especially in good, deep, moist soil. It is propagated from pieces of the root, which are planted, immediately after winter, in rows 20 in. to 2 ft. apart, and with a distance of about 10 in. from piece to piece in the rows. The ground should be very deeply dug and well manured before planting. The better the soil is prepared, the more abundant will be the produce and the better the quality of the roots. They may be used in the autumn succeeding the spring in which they are planted, but the yield will be greater if they are left undisturbed for another year. It is a good plan to renew the plantation, at least partially, every year; but in many gardens people do not trouble themselves about the Horse-radish, except to gather the roots, the fragments which remain in the ground sufficing to keep up the supply for an indefinite period; the results, however, are more satisfactory when the plants receive some attention.

CULTURE.—A correspondent of the Garden gave the following method of growing Horse-radish, by which he claimed to have produced in ten months sticks that measured from 5 to 8 in. in circumference:—

"During February, take small straight pieces of the roots about the size of, or somewhat smaller than, the little finger; from these remove all the side-shoots and roots, and form them into straight sets from 8 to 14 in. long. Prepare a piece of ground by deeply digging and well manuring it, and plant the sets in it in rows 3 ft. apart and from 12 to 18 in. in the rows. The sets must be planted in a slanting position, and must not be more than 2 in. beneath the surface. The ground at all times must be kept free from weeds, and should be well watered in very dry weather. Planting the set at an angle—in fact, in nearly a horizontal position—is, no doubt, the great secret of success: for, being placed so near the surface, it has the full benefit of the sun's heat, which causes it to make rapid growth long before that which is planted according to the old method—i.e. from 18 to 20 in. deep, and in a perpendicular position—reaches the surface. I am certain that want of success is to be attributed to this alone, and that the experience of any of your readers who may think fit to adopt my plan will be the same as my own." Mr. Bradley, of Preston Hall, grows his Horse-radish by sinking a common round drain-tile 2 in. in the ground,
filling the tile with fine earth, and planting a set near the top of the tile and 10 in. above the surface. He says it is an admirable plan; digging for the root is saved, and a fine clean stem is the result. Mr. R. Gilbert says that by placing leaves or litter on the tops of Horse-radish crowns 2 ft. or so thick, the plants grow through them in the course of the summer, making small white roots the thickness of one's finger, which are as tender as spring Radishes, and a great improvement on the stringy stuff often supplied with our roast beef. For winter use a supply of Horse-radish should always be at hand, stored away in sheds, and covered with dry soil or sand, in the same way as Carrots, etc.

Horse-radish is not grown to a very great extent in London market-gardens; but where it is found in them it is always in deep, rich, open soil. Crowns such as are not marketable are planted deeply in trenches 2 ft. apart; the plants stand 1 ft. asunder in the row. Manure is then applied on and about the crowns, which lie in a slanting position in the bottom of the trench, and they are at first not deeply buried. Early in spring, after they have started fairly into growth, the ridges between the trenches are levelled down lightly, and a crop of Radishes is sown on the surface, the latter being off in May; and by the time the Horse-radish appears in full row, the Radishes are cleared off the ground, which is hoed and afterwards kept clean. Covent Garden is, however, now chiefly supplied with Horse-radish from Holland.

The root is grated or scraped and used as a condiment, like mustard.

HYSSOP

_Hyssopus officinalis, L._ Labiatae.


Native of Southern Europe.—Perennial.—An evergreen under-shrub with oblong-lanceolate leaves. Flowers usually blue, sometimes white or pink, in whorled spikes; seeds small, brown, shining, oval three-angled, with a small white hilum placed near the point. Their germinating power lasts for three years. All the parts of this plant, especially the leaves, have a very aromatic odour and a rather hot and bitter taste. The Hyssop prefers rather warm, calcareous soil. It withstands ordinary winters in England and Northern France, and is generally propagated by division of the tufts, which readily take root. It may also be raised from seed, as it usually is in cold climates. The seed is sown in the open ground, in April, and the seedlings are planted out in
July, most commonly as an edging to beds of other plants. It is advisable to renew the plantation every three or four years. The leaves and the ends of the branches are used as a condiment, especially in the countries of the North.

**ICE-PLANT**

*Mesembryanthemum crystallinum, L.* *Ficoidea.*


Native of Greece or the Cape of Good Hope.—Perennial, but grown in gardens as an annual.—A spreading, round-stemmed plant. Blade of the leaf widened towards the extremity, and contracted towards the stalk; flowers whitish, small, with a swollen calyx, which is covered, as are all the green parts of the plant, with small, very transparent, membranous bladders, which give the plant the appearance of being covered with frozen dew; seeds very small, black, and shining. Their germinating power lasts for five years. The culture is exceedingly easy. The seed is sown like Spinach seed, and the plants bear hot and dry weather admirably. This quality and the thickness and slightly acid flavour of the fleshy part of the leaves have caused it to be used as a fresh table vegetable for summer use in warm, dry countries. However, it is rather a plant to be grown as a curiosity in the gardens of amateurs, and it is also not without merit as an ornamental plant. The leaves are eaten minced and boiled.

**LAVENDERS**

There are two small undershrubs used for perfumery purposes, and sometimes grown in our gardens, belonging to the genus *Lavandula.* Both are natives of Southern Europe, and exhale a delicate, penetrating fragrance.
True Lavender (*Lavandula vera*, D.C.; *L. angustifolia*, Moench.; *L. spica* a L.; Labiatae).—Native of Southern Europe.—Perennial.—A dwarf shrub, not exceeding from 2 to about 2½ ft. in height. Stems very numerous, forming compact tufts or clumps; leaves linear, gray; flower-stems slender, square, bare, with the exception of one pair of opposite leaves; flowers violet-blue, in a short terminal spike; seed brown, shining, oblong, with a well-marked white spot at one end, denoting its point of attachment to the bottom of the calyx. Its germinating power lasts for five years.

**CULTURE.**—The Lavender-plant delights especially in light and rather calcareous soil. It is generally grown as an edging to beds of other plants, and is propagated by division of the clumps, or from cuttings, rarely from seed. A plantation should be remade every three or four years.

**Common Lavender** (*Lavandula spica*, D.C.; *L. spica* β L.; *L. latifolia*, Vill.).—More spreading in habit than the True Lavender and less shrubby, differing from it also by its larger leaves, which standout more horizontally and are slender in comparison with their size. The flower-stems are less numerous, more vigorous, less erect, and bear more developed branchlets than the True Lavender; the flowers are also smaller and the fragrance not so delicate, for which reason the perfume distilled from this plant has only half the value of that obtained from the True variety. In Provence the two plants
grow wild on calcareous soils; the Common Lavender is found on the plains and lower edges of the hills, whilst the True Lavender is never met with at a lower elevation than 656 ft. above the sea-level. The leaves are sometimes used for seasoning, but the plant is chiefly grown for its flowers, which are used in the manufacture of perfumery.

In Surrey hundreds of acres of land are devoted to its culture, and almost as large a space may be found under Lavender in Hertfordshire. At Mitcham both cottagers and market-gardeners grow Lavender for sale, and when the fields of it are in bloom its fragrance pervades the air for miles. Lavender is increased by means of rooted slips, obtained by division of the old roots. The young plants are put out in March or April, 18 in. apart, in rows half that distance asunder, the space between the rows being the first year planted with Lettuce, Parsley, or some similar crop. When the Lavender becomes crowded, each alternate row and plant are lifted and transplanted to another field to form a new plantation. The remaining plants then stand 3 ft. apart each way, and intercropping is discontinued. During the first two or three weeks in August the flowers are harvested. The stalks are cut off with a sickle, bound up in sheaves similar to Wheat, and carried to the homestead for distillation or for other purposes. In Hertfordshire a somewhat different method is practised. The young plants are put out in November, 3 ft. apart each way, no other crop being grown between them, and the ground is well tilled and attended to. When three years old, the plants are considered at their best, and after they have been planted seven years they are dug up and the ground is replanted. A new plantation is, however, made every year or so, and thus there are always young, vigorous plants upon which dependence for a crop of flowers can be fully placed.

LEAF-BEET, or SWISS CHARD BEET

*Beta vulgaris*, L. *Chenopodiaceae*.


Native of Southern Europe.—Biennial.—This appears to be exactly the same plant as the Beet-root, except that in its case cultivation has developed the leaves instead of the root. The botanical characteristics, especially those of the flowers and the fructification, are precisely alike in both plants. The root of the Leaf-beet is branched and not very fleshy, while the leaves are large and numerous, and, in some varieties, have the stalk and midrib developed to a remarkable extent. The seed resembles that of the Beet-root, but is usually somewhat smaller. Its germinating power lasts for six years or more.

*CULTURE*.—The Leaf-beet is grown in precisely the same way as the Beet-root, except that the soil need not be so deeply dug.
The seed is sown in April or May, in drills 16 to 20 in. apart. The seedlings are thinned out to a distance of 14 to 16 in. from plant to plant, and after that require no further attention beyond occasional waterings. At the close of the summer, the leaves of the Chard varieties may commence to be gathered, the best-grown leaves only being then selected. The leaves of the Common White Leaf-beet, or Spinach Beet, may be cut for use even earlier. The varieties of Leaf-beet are pretty hardy, and will continue to yield, in the open ground, until late in the season, but in order to be sure of having a supply all through the winter, it is advisable to remove a sufficient number of plants to a vegetable-house, where they are treated in the same way as Cardoons or Turnip-rooted Celery.

USES.—The leaves of the Silver Leaf-beet, or Spinach Beet, are used, minced and boiled, like Spinach leaves. They are also often mixed with Sorrel, to lessen its acidity. In the Chard varieties, besides the green part or blade of the leaf, the stalk and midrib are also eaten. These are very broad, tender, and fleshy, and have a very agreeable and quite peculiar flavour.

White Leaf-beet, or Spinach Beet. — The leaves of this variety are very numerous, broad, slightly undulated, and of a very light or yellow-green colour. The leaf-stalks are somewhat larger than those of the Beet-root, and are of a paler colour than the blade of the leaf. This kind is chiefly grown in the eastern districts of France, where it is highly esteemed as a fresh vegetable for table use in summer and autumn, the leaves being boiled and minced like Spinach. They are also mixed with Sorrel, as mentioned above.

Sea-kale Beet, or Swiss Chard.—Leaves broad, short, and stiff, of a rather dark green colour, spreading rather than erect, with very white stalks, from about 1 1/4 to 1 3/4 in. broad, and continued into a midrib which is equally white, and narrows rather abruptly. This variety is hardy, and is chiefly grown in the countries of the North. It may be considered a drawback that the chards or midribs it produces have almost always an earthy
flavour, and in this variety these are the only parts of the plant that are used.

**Silvery Sea-kale Beet**, or **Silvery Swiss Chard**.—A very fine and good kind, with large broad leaves, which are very much undulated, half-erect, and remarkable for the size of their stalks and midribs, which are often 4 in. broad or more. This variety is not quite so hardy as the preceding kind, but it is much more productive, and the chards are of far better quality, being quite free from any trace of earthy flavour, and having a very delicate, slightly acid taste. Moreover, the blade of the leaf may also be used, like that of the Common Spinach Beet. In these plants a light and pale colour in the leaves appears to be accompanied by a mild flavour, while leaves of a dark green colour have always a strong acrid taste. There are few vegetables which require less care during their growth or yield a more certain crop than this variety of Chard-beet. Well-grown chards may be gathered from it in July, and the plants will continue to bear all through the summer and autumn, and even far into winter, if the precaution is taken of removing them to a vegetable-house. In France this excellent vegetable is hardly used, except in some of the departments of the north and east.

**White Curled Swiss Chard**.—This is almost as vigorous and productive a variety as the preceding one, with leaves equally white but crimped and curled in a remarkable manner. The chards and stalks are not so broad as those of the preceding kind, but they are of quite good quality.
Chilian Beet, or Red-stalked Swiss Chard.—A very large kind, with long, stiff, almost erect leaf-stalks, 2 or 3 in. broad. Leaves rather large, undulated, almost curled, of a dark green colour with a metallic lustre, and 2 to 2½ ft. long, including the stalk. This variety is much less grown as a table vegetable than as an ornamental plant. There are two forms of it—one with bright red, and the other with deep yellow leaf-stalks.

LEEK

*Allium Porrum, L.*
*Liliaceae.*


Said to be a native of Switzerland.—Biennial.—

Notwithstanding the different names given by botanists to the two plants, the Leek and the Great-headed Garlic are probably identical, the only difference between them being that, in the case of the latter, cultivation has developed the production of cloves, while with the former the object has been to develop the leaves in such a manner that they may both be numerous and cover one another at the base for the greatest distance possible. In the Leek, as in the Onion, during the first year the stem is reduced to a simple plate or very flat cone, from the under-side of which the roots issue, while the leaves spring from the upper part, sheathing one another at the base, and then forming a long blade, which is usually folded longitudinally and narrowed to a point. These leaves, of greater or less length and breadth, according to the variety, are arranged in two opposite rows, so that they spread one above another on both sides evenly from the central axis, in a kind of fan-shape. The flower-stem, which does not appear before the second year, rises from the centre of the leaves, dividing the fan into two equal parts. It is smooth, solid, of nearly the same thickness throughout its entire length, and not swollen like that of the Onion. The flowers, which are white, pink, or lilac, form a large, almost spherical,
simple cluster on the top of the stem, and are succeeded by three-valved, roundish three-angled seed-vessels, which are filled with black, flat, wrinkled seeds, very like Onion seeds. Their germinating power usually lasts for three years.

CULTURE.—The Leek is a true biennial; that is, it requires nearly a whole year to grow before it prepares to flower and ripen its seeds, which it does in the course of the following year. The seed is usually sown in March in a seed-bed. In May or early in June, when the plants (which should have been previously thinned if sown too thick, and watered when necessary) are about as thick as a good-sized goose-quill, they are planted out in good, moist, rich soil, which should have been prepared beforehand by being manured with well-rotted stable manure, if possible. It is best to plant in moist, cloudy weather, or else to moisten the soil well a few days before. The plants are generally set in drills or rows, 16 to 20 in. apart, and with a distance of 10 to 12 in. from plant to plant in the drills. They should not be planted deeper than they were growing in the seed-bed, but soil should be laid on to cover the stalks, so as to Blanch them for as great a portion of their length as possible. Another mode of planting is to make small circular holes in the rows, about 4 in. wide and the same in depth, in each of which a young plant is set, the holes being afterwards gradually filled up by rain and watering washing into them the soil which was taken out in making them and left beside them. Leeks planted out in May will commence to be fit for use about September, or they may be had earlier by sowing in February and planting out in the latter end of April. Some market-gardeners about Paris are able to send them to market in July, by sowing in a hot-bed in December. If the supply is required to be continued through the winter or until spring, when full-grown plants are preparing to run to seed, late sowings should be made in the latter end of April or May, and the plants should not be planted out before August.

Large quantities of Leeks are grown in the valley of the Thames, where the soil is moist. The first sowing is made towards the end of January in a frame set on a gentle hot-bed, on which has been placed a few inches of light, rich soil. The seed is sown rather thickly and afterwards slightly covered with fine soil. The sashes are then kept close until the young plants appear, when abundance of air is admitted both night and day on all favourable opportunities. If severe weather sets in, the sashes are covered with litter or mats. On fine days plenty of water is supplied to the plants, and the soil is kept frequently stirred. If the seedlings are too thick, they are thinned out to 1 in. or so apart, and those that remain are gradually hardened off until towards the end of March, when they are carefully lifted and planted out-of-doors in rows about 1 ft. apart, the plants in the row being about
6 in. asunder. Between the rows Lettuces are planted, and these, being of quick growth, are removed long before they can in any way injure the Leeks. The next sowing, which takes place about the end of February, is made out-of-doors in beds, and when large enough the plants are put out, in a similar manner to the former sowing, in heavily manured, deeply dug soil. Another sowing is made six or eight weeks later, and the last one generally about the first week in May. In all cases drills are drawn to a depth of 4 or 5 in., in which the plants are put. These in some measure protect the plants in the early stages of their growth, and serve as receptacles for water. The frequent hoeing of the ground, which is considered a very important matter, fills in the drills and blanches the necks of the Leeks—one of the main things to be considered in their culture. During dry weather abundance of water is applied, and some growers, after taking a crop of Lettuce from between the rows, heavily mulch the ground with manure. The produce from the first sowing is ready for market by the beginning of August, when it is quickly removed and the vacant ground cropped with other vegetables. The latest sowing keeps up a constant supply of Leeks far into the winter, when they are most in request. The fine qualities of this vegetable are much better known to the Welsh, Scotch, and French than to the English or Irish.

A good mode of growing fine Leeks is to form trenches for them in the same way as for Celery, though not so wide—9 or 12 in. being quite sufficient. Fill each trench at the bottom with about 6 in. of well-rotted, rich, light manure; surface this with a few inches of soil, and leave the top from 6 to 12 in. deep. Plant the Leeks out of the seed drills or beds into the trench in dull, showery weather, taking care to preserve all their roots. This will be found a most convenient method to allow of the easy application of water and manure; see that the plants are kept clear of weeds. As they advance in growth fill in the earth a little at a time; this will refresh and stimulate the plants. By the end of the season the trench will be level with the surface or probably converted into a slight ridge on either side of the Leeks, which will be from 12 to 18 in. long, thoroughly blanched, and of the finest quality. Leeks are sometimes planted with a dibble in newly dug, highly manured ground in the same way as Cauliflowers or Cabbage-plants, and simply left to shift for themselves.

Another method of planting is that adopted for setting Potatoes with spade and line. The ground is dug and manured in the autumn, and again dug early in April. When 1 ft. or more is dug, set the line against the work and cut it down straight with the spade; then plant the Leeks carefully against the straight cut along the face of the dug ground, spreading out the roots and covering them with some of the fine soil already cut down; dig another foot of ground—taking care not to bury the Leeks too deeply—and proceed to plant another row, and so on until all are completed; by this mode the plants will have a fresh, soft, untrodden root-run in which to start, and often thrive remarkably well. The subsequent management consists in merely keeping the surface clear of weeds, and in copiously watering should the weather prove dry. This style of planting is termed "digging in."
USES.—The blanched lower part of the leaves, improperly called the stem of the plant, is extensively used in culinary preparations. In the south of England and in Ireland, the great value of this vegetable is little known except to good cooks; it is not always to be had in the best condition in these parts.

Long Paris Winter Leek.—This kind is very distinct from all others. Its leaves are consolidated for a considerable portion of their length, and, in the free part, are longer and narrower than those of any other variety; they are also of a paler and grayer green. The lower part of the leaves, where they overlap one another, and which is generally termed the stalk, measures, in well-grown plants, about 12 in. long and about 1 in. in diameter. This variety withstands the winter well, and is particularly suitable for planting out late in autumn. It is the only kind which produces those fine, very long, slender Leeks, which are seen in long bundles in the Central Market at Paris; at the same time, it is true that the market-gardeners help Nature a little by earthing up the plants while they are growing.

Long Mezières Leek.—An excellent variety; the stem is thick, 8 to 10 in. long, or longer, and very white; the leaves green, narrow, and erect. Lately it has been largely grown around Paris.
It is a true winter Leek, and from September onwards large quantities of it are sent to the Paris market.

**Bulgarian Leek.**—A very distinct kind, with a thick and high stem. It is a quick grower, and therefore a good summer Leek. The leaves are stiff, pointed, erect, and uniform dark green. Unfortunately it easily suffers from cold.
Broad, or London, Flag Leek.—This kind should rather be called the Long Flag Leek, as it has a very long as well as broad stem. It is often, in fact, 10 in. long, with a diameter of nearly 2 in. The leaves are large, pliant, often drooping backwards, rather variable in colour, but commonly of a rather dark green. It is a very fine, good, rather early, and very productive variety, but not very hardy. In the climate of Paris it can only be used for an autumn crop, as it is unable to bear any winter that is not exceptionally mild.

Large Yellow Poitou Leek.—This variety, as its name indicates, originated in the west of France, and the climate of its birthplace seems to have influenced its constitution to the extent of rendering it rather too delicate to endure a Paris winter always without injury. It is, probably, a local variety of the Broad Southern Leek, but it differs from it very plainly in several characteristics. The stem is shorter, but quite as thick, at least, being often 2 in. or more in diameter, and from 8 to 10 in. long. The leaves are larger and more fan-like in their arrangement; they are also longer and softer, and often have nearly one-half pendent
so as sometimes to reach the ground. The colour, too, is very distinct, being a light, almost yellow green, totally different from the glaucous or gray tint of the leaves of almost all other kinds of Leek. As before observed, this is not a very hardy variety, but it is early and swells rapidly, which renders it very suitable for an autumn crop.

**Large Rouen Leek.**—Stem short, very thick, seldom exceeding 6 to 8 in. in length, with a diameter of 2 in. or more, and growing almost entirely covered by the soil; leaves commencing to separate, fan shape, almost at the level of the ground, numerous, closely overlapping one another, folded into a spout shape, stiff, of moderate length, and usually pendent at the extremity. The blade of the leaf is broad and dark green, with a gray or glaucous tinge. This is a very fine and productive variety, equally good for a winter as for an autumn crop, swelling less rapidly than the preceding kind, but, on the other hand, very slow in running to seed, and therefore yielding a more prolonged supply for table use.
Giant Carentan Leek.—The characteristics of this variety are nearly the same as those of the preceding one, of which it is, very probably, only an improved form, but a very distinct one, on account of its much greater size, and the very dark colour of its leaves. The length of the stem, in this kind, seldom exceeds 6 to 8 in., but it is often 3 in. or more in diameter in well-grown plants, and we have not infrequently seen it of still larger dimensions. Like the Rouen Leek, it is very hardy, and is not affected by Parisian winters.

Flanders Winter Leek.—A very hardy variety, proof against drought as well as the severest frosts. The stem is short, not very thick; the leaves gray-green, narrow, folded over, and pendent. Its defect is producing suckers.

Perpetual Leek.—More curious than useful, producing an abundance of suckers which form large tufts of numerous thin shoots, not exceeding the thickness of the finger. Its merit is that it is very slow to run to seed, and thus such usefulness as it may have lasts for a longer time.

In addition to the foregoing, we may mention the following varieties:

Brabant Short Broad Leek.—This is indeed a very short and very hardy kind, but of small size, the diameter of the stem
seldom exceeding about 1 in. In its general appearance as to the
colour and arrangement of the leaves, it is somewhat like the Rouen
Leek, but much smaller.

The Lion Leek.—This is often grown in England. It is
rather variable; we have known it to resemble the Rouen Leek,
with a thicker bulb; more often its appearance is that of a broad
flag Leek, with a long white stem and light green leaves.

Musselburgh, or Scotch Flag, Leek.—An improved form
of the Common Long Winter Leek (raised near Edinburgh),

![Perpetual Leek](image)

with a longer and thicker stem and broad leaves. It comes
very near the Giant Carentan Leek. The *Ayton Castle New
Giant* (Henry's Prize Giant) Leek is also a very superior large
variety.

Small Mountain Leek.—A half-wild kind, grown in the
southern and central districts of France. It has narrow leaves,
which are folded longitudinally and of a dark glaucous green
colour, and a very short and small stem, which frequently sends
up shoots or suckers. Its only merit is that it is a very
hardy kind.
LENTILS


Native of Southern Europe.—Annual.—A small and very branching plant, forming a tuft 14 to 16 in. high. Stems slender and angular; leaves winged, composed of a great number of small oval leaflets, light green in colour, and terminating in a simple tendril; flower axillary, small, white, produced in pairs, and succeeded by very flat pods, each of which usually contains two very flat seeds, which are rounded in outline and convex on both sides. The germinating power of these seeds lasts for four years. The seed is generally sown in drills or lines in March. The plant usually prefers light soil; at least, it seeds most plentifully when grown in soil of that description. It requires no attention until the seeds are gathered in August or September. These keep better in the pods than they do after they are threshed, so the crop is only threshed out as a supply is required. The seeds are eaten like Haricot Beans, and of late years their use has been very much more frequent in England. It is excellent for soups and stews, and a capital addition to our food supplies.

**Large Yellow Lentil.**—Plant of rather small size, but very branching, and of rather pale green colour; seed very broad, flat, and pale. This is the most commonly cultivated variety, and is grown extensively in the eastern and central districts of France, and also in Germany.

Like the Pea, the Lentil is often attacked by a small beetle or weevil, the grubs of which feed on the seed, in which they remain until they change into the form of a perfect insect; and it is probably owing to the ravages of these insects that the cultivation of Lentils has greatly fallen off in the northern districts of France.

The two commercial names of *Lorraine* and *Gallardon* Lentils merely indicate the districts from which the seeds are supplied, but both refer to the same Large Yellow Lentil, just described.
Puy Green Lentil.—A very distinct kind, with small seed, which is only about \( \frac{1}{2} \) in. in diameter, but very thick, and pale green, spotted and marbled with dark green. This variety is almost exclusively grown in the departments of Haute-Loire and Cantal, where it is highly esteemed both for table use and as green fodder for cattle.

Small Winter Lentil.—This variety is chiefly grown in the northern and eastern districts of France, and is sown in autumn, either among corn or, more commonly, by itself. It is seldom used as fodder for cattle, as the seed is highly esteemed for table use, many persons preferring it to that of the Large Yellow kind. It is small in size, thick, and of a rather deep reddish colour, which distinguishes it at first sight.

Small March Lentil.—The seed of this kind resembles that of the Large Yellow Lentil in colour and shape, but is only about half the size. It is sown in spring, like the Large Yellow variety. The name Small Queen Lentil (*Lentille à la Reine*) is sometimes given to this kind, and also to the preceding one. Both varieties are very highly esteemed for table use, on account of their delicate flavour and the remarkable thinness of the skin of the seed.

Auvergne Lentil, or One-flowered Tare (*Ervum monanthos, L. Leguminose. Lentille d’Auvergne*).—Native of Southern Europe.—Annual.—A small plant, with slender stems, which require support. Leaves compound, formed of numerous very small, oval leaflets; flowers axillary, solitary, whitish, and long-stalked, succeeded by broad flat pods, each containing two or three seeds. The plant will grow about 2 or 2\( \frac{1}{2} \) ft. high, if the stems have something to support them; otherwise they sprawl on the ground. Seed irregularly rounded, tolerably convex, intermediate in shape between the seed of a Lentil and that of a Vetch, of a gray-brown colour, streaked or marbled with black, floury, and rather agreeable in flavour. Its germinating power lasts for three years. The seed may be sown in autumn or in spring. The plant is much more frequently grown to furnish green fodder than for its seeds, and is mostly sown along with Rye or Oats, which furnish a support for its climbing stems. The seed is sometimes eaten boiled, like Lentils.

LETUCE

*Lactuca sativa,* L. *Compositae.*


Native of India or Central Asia.—Annual.—The origin of the cultivated Lettuce is not known for certain, any more than the time when it was first introduced into Europe; neither can we be sure that the ancients knew anything about it. However, the great
number of varieties of it which now exist in cultivation, and the very permanent manner in which some of these varieties appear to be established, afford good grounds for the opinion that the plant has been cultivated for a very long time.

The different varieties present such a diversity in the shape and colour of the leaves, that it is difficult to give a general description of the plant which will be applicable to all its forms. We may suppose, however, and especially from the fact that some Chinese varieties do not form a head, that in its original or natural state the Lettuce forms a rosette of broad and long leaves, somewhat spoon-shaped, and more or less undulated and toothed at the edges. From the centre of the rosette springs a nearly cylindrical stem, which narrows very rapidly and becomes branching at about one-third of its height, furnished with clasping leaves, which are auricled, and become narrower as they approach the top of the stem. The flower-heads are numerous, longer than broad, with pale yellow florets. Seed small, of a long almond shape, pointed at one end, marked with pretty deep longitudinal furrows, and usually either white or black, but sometimes brown or reddish yellow. Its germinating power lasts for five years.

Good authorities appear inclined to refer all the cultivated varieties of Lettuce to two distinct botanical types, from one of which have been derived the Cabbage Lettuces, properly so called, which have rounded or flattened heads, while the other has been the parent of the Cos Lettuces, in which the head is tall and elongated in shape. We find it difficult to assent to this view of a twofold origin; in the first place, because the two kinds pass into each other through almost imperceptible gradations; and secondly, because as soon as they run to seed they present no difference between each other, which is conclusive proof of the identity of their origin.

We have described the Cultivated Lettuce as an annual plant, because the growth of the flower-stem uninterruptedly succeeds that of the radical leaves which form the rosette, and because the rosette itself is completely formed in a few weeks, or, at most, in a few months. Nevertheless, several varieties are so hardy, that they may be sown in autumn, and, after withstanding the winter, will not run to seed until spring. All the varieties are by no means amenable to this treatment. On the other hand, there is a great deal of inequality in the degrees of readiness with which the different varieties run to seed under the influence of warm summer weather. These differences of constitution and suitability for various seasons have led to the division of the varieties of Lettuces into three classes, from a cultural point of view, viz.:

1. Winter Lettuces, which, with a little care, will withstand ordinary winters in France, the south of England, etc.
2. **SPRING LETTUICES**, which head rapidly when sown immediately after winter.

3. **SUMMER LETTUICES**, which are usually larger than the spring kinds, and do not run to seed too fast in hot weather.

Although this division is not very precise, we shall adopt it here, as affording a means of indicating the mode of culture suitable for each variety, without falling into endless repetitions. We shall accordingly first point out the treatment suitable for winter Lettuces in general, after which we shall enumerate and describe the varieties which come under that head, doing afterwards the same in the case of the spring and summer varieties.

**CABBAGE LETTUCE**

*Lactuca capitata*, D.C.


**I. WINTER VARIETIES**

These are sown from the middle of August to the middle of September. About the end of October, when the plants form a rosette 2 to 3 in. in diameter and have each five or six pretty strong leaves, they are planted out permanently in as warm and favourably situated a position as possible—preferably at the bottom of a south wall or in a thoroughly well-drained bed. In very frosty weather the plants should be protected with straw mats, which are to be taken off when the weather becomes mild. Winter Lettuces are not injured by snow—so far from it, that we sometimes see varieties which are not very hardy pass through the winter in safety when well covered by it. In February the growth of the winter Lettuces becomes more active, and the heads begin to form at the end of April or early in May, the plants continuing to yield for six weeks to two months, until the spring Lettuces come in.

Madeira Large Winter Cabbage Lettuce (½ natural size).

Madeira Large Winter Cabbage Lettuce *(White-seeded).*—This variety, when young, has the leaves very much rounded and entire in outline, the blade being slightly twisted and faintly crimped in the lower part, of a rather dark green, with brown spots interspersed. The colour becomes much lighter as the plant increases in
CABBAGE LETTUCE

size. The full-grown plant is of medium size, inclined to be
broad, and of low growth, the leaves resting on the ground and
forming a rosette somewhat irregular in outline, and 8 to 10 in.
in diameter; the outer leaves are not crimped, and are entire at the
margin, but are broadly folded and twisted, and of a clear, light
green colour marked with a few brown spots. The head is
rounded, fairly thick, and pale green, tinged with red on the top.
The leaves immediately surrounding it are crimped, rumpled, and
tinged with red on the edges. This is considered one of the
hardest of all Lettuces, and is generally only used for winter
culture in the open ground. If sown in spring, it runs to seed
very quickly.

White Madeira Lettuce (Black-seeded).—The young plant
differs from the white-seeded Madeira Lettuce in the absence of the
brown blotches on the outer leaves. It is a vigorous plant, pro-
ducing large, well-filled round heads, somewhat flattened, with
tones of silver, which are also seen on the lower side of the leaves.
The inner leaves are rounded, with plain, unnotched margins. The
outer leaves are large, not pointed, with ample folds and only
slightly crimped. The plant is a whitish green colour through-
out, without any coloured spots. It is more compact than the
Large White Winter Lettuce, and is also a little earlier to head.
It is proof against the Paris winter.

Hammersmith, or Hardy Green Winter, Cabbage Lettuce
(Laitue Morine) (White-seeded).—The leaves of the young plant are
nearly round, shortly spatulate, finely toothed near the base,
entire on the rest of the margin, generally folded in the direction
of the midrib, frequently hollowed out like a spoon, and of a light,
pale, or yellow-green colour. The full-grown plant is rather thick-
set, not exceeding 7 or 8 in. in diameter, and somewhat irre-
gular in outline. Outer leaves green, not very large, longer
than broad, twisted considerably without being exactly folded, and partially crimped near the midrib,
but not at the edges; head rather close and tall, fairly solid and
compact, and surrounded by leaves which are generally folded in
two, almost like a twisted paper bag, very much crimped and a
little paler in colour than the outer leaves. This variety is only
used for winter culture. It is hardy and of good quality, and can
be planted pretty close, which makes up in some degree for the
small size of the individual plants.
Large White Winter Cabbage Lettuce (White-seeded).—The leaves of the young plant are spatulate, slightly puckered or folded, faintly toothed near the base, spreading very much, and of a very light green colour. The full-grown plant is stout, broad, and tall, 10 to 12 in. in diameter, and very irregular in outline. The outer leaves are green, entire at the edges, but very much twisted and folded into broad undulations; head round, thick, light green in colour, composed of and surrounded by leaves which are very much crimped, folded, and twisted, the margins, however, being entire or nearly so. This is very suitable for winter culture, being hardy, early, and very productive. It may also be sown in spring, and when raised at that time it keeps the head very long for a winter Lettuce.

Trémont Winter Cabbage Lettuce (White-seeded).—Very hardy, and as productive as the Large White Winter Cabbage Lettuce, and a better header than the Madeira Lettuce. A large plant, with broad, rounded leaves of light green, forming good-sized heads, with enough outer leaves to protect it against the cold. Owing to its hardiness, size, and good quality it is one of the best for sowing in the latter half of August for use at the end of the winter.

Brown Winter Cabbage Lettuce (White-seeded).—The young plant of this variety is very considerably deeper in colour than the young plant of the Red Winter Lettuce. Its leaves are shortly oblong, and angular in outline rather than really toothed; the blade, which is sometimes slightly undulated, is hollowed out like a spoon, and blotched and plentifully tinged with brown. The full-grown plant is compact and rather thick-set. Leaves all more or less spoon-shaped, the outer ones
almost smooth; head rounded, rather solid, composed of and surrounded by coarsely crimped, rather ruffled leaves of a very light green colour. The whole plant seldom exceeds 7 or 8 in. in diameter. This is a very hardy variety, excellent in quality, and taking up but little space when growing; but it is only right to say that it runs to seed rather faster than the following kind.

**Hardy Red Winter Cabbage Lettuce (White-seeded).**—The leaves of the young plant are oblong, slightly narrowed at the extremity, and having very much the appearance of Cos Lettuce leaves; edge nearly entire, faintly undulated, only toothed on the lower third part; in colour light green, slightly tinged and blotched with light brown. A vigorous plant, very hardy and quite distinct, with a tall, almost conical head, composed of leaves twisted like Cabbage leaves. The head is large, solid, and lasts a long time; the leaves composing it are light green, tinged with brown along the edges. The outer leaves, which have felt the severity of the winter, are almost as dark as those of the Red Winter Cos Lettuce, particularly so towards the point. It is not very spreading, and may be planted fairly close.

**Roquette Cabbage Lettuce (White-seeded).** — Under this name, a variety of winter Lettuce is grown which is remarkable for its dwarf size and the firmness of its head. The plant is very small and compact, with pale green leaves deeply tinged with bronzy red wherever it is exposed to the light, and in shape and general appearance it somewhat resembles a miniature Batavian Lettuce. When fully grown, it does not exceed 4 in. in diameter, and its small size makes it very suitable for growing in frames or under bell-glasses.

The Silesian Winter Lettuce is a rather large and pretty hardy
kind, somewhat resembling the White Batavian Lettuce. The leaves are large and twisted and pale green tinged with red. Head rather large, but flabby. This variety does not answer for summer culture.

II. SPRING VARIETIES

These are sown in March, on a spent hot-bed, or simply on compost (rotted spent manure), at the foot of a south wall. The seedlings are planted out in April, and the plants may commence to be cut for use about the end of May or early in June. These may also (as is usually the practice with market-gardeners) be sown, where the crop is to stand, about the end of February, among other vegetables growing in pure compost, or in soil covered with a thick layer of compost. In this case the small varieties should be grown, as being less likely to interfere with the other vegetables among which they are sown.

The spring varieties, especially the Crisped and Tennis-ball kinds (Laitue Crêpe and L. Gotte), are those which are used for forcing. These two kinds, and especially the Black-seeded Crisped (L. Crêpe à Graine Noire) are sown in October in hot-beds, and are entirely grown either in frames or under bell-glasses. The last-named kind (the “petite noire” of the Paris market-gardeners) has the peculiarity of being able to grow almost entirely without air, so that it can be quickly raised with the help of a little artificial heat. The Tennis-ball is a more productive kind, but requires fresh air to be admitted from time to time. The sowings made in frames during winter may be finished off by a sowing made on the hot-beds with the frames and lights removed. The plants thus raised, and not transplanted, will come in some days earlier than the first of those planted out in the open air.

Milly Forcing Lettuce (White-seeded).—Does as well under glass in winter as in open culture during summer. The head is large, solid, and light green, much tinged with russet on the top and sometimes on the sides. It resembles closely the old Red-edged Victoria Lettuce, but is larger and is quicker to head. Sown in the autumn, and planted out under
hand-bells or in frames, it is ready for use about the same time as the early spring varieties, but is much larger in size.

The variety known in America by the name of Crisp-as-Ice Lettuce resembles it very closely, although rather lighter in colour.

**Black-seeded Crisped Cabbage Lettuce (Laitue Crépe à Graine Noire).**—Young plant rather compact, with leaves nearly round in outline, but angularly indented. The young leaves begin very soon to fold themselves like a twisted paper bag. The full-grown plant is small, low, resting on the ground, of a very pale green, somewhat irregular in outline, and 6 or 7 in. in diameter. Outer leaves broad but short, slightly undulated at the edges, twisted, and very sparingly crimped; head round, slightly flattened, formed of leaves which are paler in colour, but much less crimped and curled than those of the White-seeded Tennis-ball Lettuce; it is firm and forms quickly, but does not last long. This variety is chiefly grown for an early crop under bell-glasses and in frames, in winter and early spring.

**White-Seed, or Early Paris Cutting, Cabbage Lettuce.**—The leaves of the young plant are broad and short, with an angular or bluntly toothed outline, and light green in colour, which changes almost to a butter-yellow in the parts exposed to the sun. The full-grown plant is of medium size, about 8 in. in diameter, with leaves of a light green colour, very much curled and undulated. Outer leaves very much folded and waved at the edges, broadly and bluntly toothed, and coarsely crimped here and there; head of medium size, tall, formed of leaves which are paler and much more crimped than the outer ones, and also more curled than those of the Black-seeded Tennis-ball Lettuce. It is generally soft, although very full, forms quickly, but is soon put out of shape by the quick growth of the flower-stem. This variety is well adapted for spring culture, especially in the open air. When sown in autumn, it bears the winter pretty well.

**White-seeded Tennis-ball, or Boston Market, Cabbage Lettuce (Laitue gotte gr. bl.).**—The young plant of this variety has leaves of a very light green colour (which become yellow where it is exposed to the sun), and of an outline which is angular rather than decidedly toothed, except at the base. The young leaves begin very soon to become crimped and rumpled, and plants which have
not made a dozen leaves will sometimes exhibit the rudiments of a head. The full-grown plant is small and thick-set, about 6 in. in diameter, and roundish in its outlines. Outer leaves rounded and partially crimped, with edges almost entire, but very much folded and sinuated; head small, but rather compact, of a pale, almost yellow, green, and formed of leaves which are much more crimped and sinuated than the outer ones. Though of small size, it is very productive. It grows rapidly, keeps the head well, and may be planted very close. It is especially suitable for a spring crop—that is, to be sown immediately after winter, and cut for use before summer. Sown in autumn it bears the winter well, but for this purpose we have other varieties which are hardier and much more productive. For summer culture also, although this kind is not particularly liable to run to seed, the true summer Lettuces are to be preferred.

There is another form of White-seeded Tennis-ball named *Laitue Gotte Dorée*, or *L. Gotte Jaune d'Or* (the Golden Tennis-ball), which is very like the variety next described, but runs to seed sooner.

**Early White Spring**, or Paris Market Forcing, Cabbage Lettuce (*Laitue gotte gr. n.*) (Black-seeded).—The young plant differs very little from the preceding variety, except that its leaves are more crimped and folded. The full-grown plant is smaller than the preceding, and has the head flattened and never very firm. In all other respects the two are much alike, and are grown in the same way.

**French Tom Thumb Lettuce** (*Laitue Gotte Lente à Moner*) (Black-seeded).—The leaves of the young plant are a rather dark green, rounded, entire, hollowed like a spoon, and with one-half almost always folded back. The central leaves begin to become crimped very early. The full-grown plant is low and rather thick-set, irregular in outline, and 6 or 7 in. in diameter. Outer leaves falling back on the ground, rather short and stiff, and dark green in colour, generally folded along the midrib, with one half flat and the other turned up, and pretty well crimped; central leaves also more or less folded, with numerous and prominent crimpings, forming a head of medium size, very firm and compact, green on the outside, very tender, and keeping for a long time, even in summer. This variety is rather small, but comparatively very productive and early, and keeps the head well; it is one of the best for spring and summer culture. The head is tender and of excellent quality.
Wheeler's Tom Thumb Lettuce (*Black-seeded*).—Light green, with almost round leaves, slightly crimped and finely toothed near the base. It resembles the Algiers Lettuce, and still more closely the Early White Spring Lettuce, but it has smaller outer leaves. Its small size enables it to be planted very close, and it is well adapted for frames.

Red-edged Victoria Cabbage Lettuce (*White-seeded*).—Leaves of young plant rounded, folded in the lower part, and flat or slightly hollowed out like a spoon in the rest of the blade, light green in colour, faintly tinged with yellow on the parts exposed to the sun. Full-grown plant compact, 8 or 9 in. in diameter; outer leaves rounded, nearly flat, resting on the ground; those surrounding the head slightly crimped, and pale, yellowish green, tinged with red at the edges; head very solid, and compact, looking as if twisted, and of a yellowish light green and tinged with red on the top. This is the most productive of all the spring Lettuces. It is also slower in forming the head than any other kind, and may be regarded as the connecting-link between the spring and the summer varieties. The head is very tender and, at the same time, very firm. It is one of the best kinds either for the private kitchen-garden or for market-gardening purposes, and a very good variety for forcing.

The following varieties are only occasionally met with in cultivation:

**Laitue Bigotte**.—Head medium-sized or large, round, very light-coloured green, deeply tinged with red. A fine, early, and productive kind.

**Laitue Cocasse à Graine Noire**.—Leaves of a light glaucous green, crimped; those around the head folded back; head very firm and solid. The white-seeded form of this kind exhibits hardly any difference from it.

**Coquille Cabbage Lettuce**.—A small variety, with a tall head. Leaves stiff, crimped, folded in two, and turned back at the ends. The appearance of the plant is almost intermediate between that of a Cabbage and a Cos Lettuce. It is a pretty early kind, but not very productive.
Green Tennis-ball Cabbage Lettuce.—Leaves of the young plant broad, very entire, rounded, not toothed, except merely at the base, and a vivid green. The head is slow in forming. Full-grown plant small, 7 or 8 in. in diameter, with an erect head; leaves narrow, and very dark green, by which it is distinguished from all other Lettuces; the outer ones almost flat, very like those of the Lettuce-leaved Spinach, the central ones tolerably crimped, and forming a head which is at least as tall as it is broad, and is never very solid; seed black. This is an old variety, without any great merit except its hardiness.

Green Crisped Cabbage Lettuce.—Leaves large, undulated, curled at the edges, and light green; head medium-sized, somewhat flattened, and tinged with brown on the top. A hardy kind, but not very tender or well flavoured.

Laitue Dauphine.—Leaves large, marked with a few red spots; head tall, not very solid, light green, slightly tinged with red on the top. In appearance this variety somewhat resembles the Large or White Summer Cabbage Lettuce, except that it is of a darker green. Seed black.

George Early White Spring Cabbage Lettuce.—Leaves large, roundish, and not much undulated; head round, light coloured, of medium size, composed of broadly crimped leaves. This variety is not so good as the Crisped or Tennis-ball kinds, and is most commonly grown as a cutting Lettuce. Seed white.

Laitue Grasse de Bourges.—A rather compact kind, nearly the whole of the plant forming the head, with short spoon-shaped leaves. Head round and close. This is an early and tender variety, but is liable to rot very easily.

Mousseronne Cabbage Lettuce. —Leaves medium-sized, curled and toothed, slightly crimped, and light green edged with brown; head small and loose, russet tinged; seed white. This variety is very early, but heads badly. It may also be grown as a cutting Lettuce, like the George Lettuce.

Some foreign varieties of spring Lettuces may be here mentioned, of which the best and most commonly grown are the following:

Early Cabbage, or Dutch Butter-head, Lettuce.—A small and very distinct variety, with crimped leaves, blotched with pale brown. Head firm and compact, tinged with red, and scarcely as large as that of the Tom Thumb Lettuce. Seed white.
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Earliest Dwarf Green Lettuce.—A pretty little green variety, very thick-set and distinct, although evidently not far removed from the Tom Thumb Lettuce. Seed black.

Laitue Empereur à Forcer.—This small variety, which is very early, very much resembles the White-seeded Tennis-ball Lettuce, but is somewhat lighter in colour, and runs to seed sooner.

Hubbard’s Forcing Lettuce.—A large, light-coloured American kind, something like the White-seeded Tennis-ball and the White Summer Cabbage Lettuce. It is forced under glass in spring.

III. Summer Varieties

The culture of these is of the most simple kind. The seed is sown in a seed-bed from March to July, and the seedlings are usually pricked out once before they are planted out permanently, which is done when they have made five or six good leaves. After this, they require no further attention except frequent and plentiful waterings. A good mulching of manure spread amongst them will keep the soil cool and moist and stimulate the growth of the plants.

Algiers Lettuce (Black-seeded).—In general appearance this variety resembles the Red-edged Victoria Lettuce, but is smaller and of a darker green. A very nice little Lettuce, suitable both for the market and the kitchen garden. In the climate of Paris it is a spring and summer Lettuce, but in climates where there are no hard frosts it may be grown for a winter crop. It can bear close planting, like the Tom Thumb Lettuce.

White-seeded All-the-Year-Round Lettuce (Laitue blonde d’été).—Leaves of young plant light green, short, entire, rounded, very faintly toothed at the base, and slightly undulating. Full-grown plant with a round, compact, very solid head, of a very pale green; outer leaves short,
rounded, very entire at the edges, but finely crimped and slightly undulated; the plant is 6 to 8 in. in diameter. An excellent variety, one of the most commonly grown, as shown by the great number of names which it bears. It is hardy and very productive, being, as the gardeners say, “all head.” It makes a fine, tender, crisp salad, and grows well in almost any soil, so that it is found in cultivation almost all over the world.

White-seeded All-the-Year-Round Lettuce (½ natural size).

Marvel of Cazard Cabbage Lettuce. (Black-seeded).—Resembles the preceding, but superior to it. The head is round, very solid, not liable to split nor to grow out of shape, and always white and tender, with outer leaves of light green, broad and well crimped. A vigorous half-early variety.

Black-seeded All-the-Year-Round Cabbage Lettuce. (Blonde de Berlin).—Young plant of a light green colour; leaves rounded,

entire at the edges, and with a tendency to become twisted in the shape of a paper bag. Head of full-grown plant round, soft, but very full; outer leaves broadly crimped, rounded, entire, and very
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pale green or almost yellow; those surrounding the head are more erect and less folded than they are in the preceding kind. The head is also somewhat taller. The plant is seldom more than 8 in. in diameter.

Golden-head Cabbage Lettuce (*White-seeded*).—Rounded leaves of light golden-green, crimped, with strongly marked veins. The full-grown leaves are a light gold colour, soft, and slightly twisted. The leaves of the head are lighter still, and form a compact head, which is tall, though not very large.

Large Versailles Cabbage Lettuce (*White-seeded*).—Young plant of a rather light green colour; leaves rounded, entire, with visible veinings. It resembles the young plant of the Large White Cabbage Lettuce, but is larger at the same age. Head of full-grown plant round or somewhat long, very firm and solid, and rather pale green; outer leaves very large, entire, rather dark green, folded and crimped, especially about the midrib; those surrounding the head are broadly undulated and twisted in all directions, giving the plant a somewhat irregular appearance. The plant is 10 or 11 in. in diameter.

Chavigny White Lettuce (*Laitue Blonde de Chavignt*) (*White-seeded*).—Young plant of a light green colour, and exceedingly like the young plant of the White Summer Cabbage Lettuce, only not so light coloured; the leaves also are rather narrower towards the base. Head of full-grown plant large, full, and compact, pale green, almost yellow, on the top; outer leaves very much rounded in outline, with a few coarse, broad crimpings, and not nearly so pale in colour as the leaves which form the head; plant 8 to 10 in. in diameter. This is a very fine variety, regular in shape, quick in forming the head, slow in running to seed, and yielding, with less bulk, quite as heavy a crop as the Large Versailles Lettuce. It is highly to be recommended.

White Stone, or Nonpareil, Cabbage Lettuce (*Laitue grosse blonde paresseuse*) (*White-seeded*).—Young plant rather light green; leaves rounded, or shortly spathulate, flat, toothed and undulated on
the lower half. Head of full-grown plant large and tall, but flattened on the top, of a very pale yellowish green, almost the colour of wax or butter; outer leaves large, very much rounded, slightly crimped, and not quite so pale in colour as the head; plant about 12 in. in diameter. This fine Lettuce is large-sized and productive. It grows well and keeps the head perfectly in very hot weather.

**Turkish, or Butter, Russian or Asiatic, Cabbage Lettuce (Black-seeded).**—Young plant of a uniform dull, pale green; leaves short, rounded, spathulate, and slightly toothed on the whole of the margin. Head of full-grown plant rounded, slightly flattened, of a very pale green, almost white; outer leaves resting on the ground, rounded, very entire, scarcely crimped, of an exceedingly pale green, and of an appearance betokening great thickness. The outside face of the leaves is of a still lighter tint and sometimes silvery. All the leaves are very entire, and those which form the head and also those which immediately surround it are rather crimped. Plant 8 or 10 in. in diameter.

**Imperial, or Asiatic, Cabbage Lettuce (White-seeded).**—Young plant of a uniform pale and rather dull green; leaves round, short, flat, and bluntly toothed on the whole of the margin. This variety only differs from the preceding one in the colour of its seed, which is white. Both kinds are only suitable for summer culture, for which they are highly to be recommended, as they are very productive and bear hot dry weather well.

The *Laitue Caladoise* and the German variety named *Perpignaner Dauerkopf* come very close to the Imperial Lettuce.

**Green Fat Cabbage Lettuce (Black-seeded).**—Young plant dark green; leaves short, rounded, or bluntly spathulate, very
slightly toothed on the margin, the lower ones crimped and twisted. Head of full-grown plant rounded or slightly flattened, close, firm, and surrounded by leaves with entire edges, all broadly crimped, light green, dark on the upper surface and almost silvery on the under-side; outer leaves very round, small, entire, and smooth. All the leaves are stiff and of a dense texture, somewhat resembling Spinach leaves. The plant is from about 7 to 9 in. in diameter. This is a good summer Lettuce, yielding a heavy crop with small bulk, and keeping the head very well.

Large Normandy Lettuce (Yellow-seeded).—Young plant dark green; leaves long, spathulate, usually twisted, toothed towards the base, and angular on the remainder of the margin, almost more like the leaves of the Batavian Endive than Lettuce leaves. Head of full-grown plant rounded or slightly elongated, rather thick, very solid, slightly crimped, and pale green; outer leaves rounded, of a dense texture, very entire at the edges, of a uniform dark green colour, and coarsely crimped here and there. Some of the leaves spread on the ground and others stand erect around the head. The diameter ranges from 10 to 12 in. This variety is something like the Large Versailles Lettuce in appearance, but its leaves are considerably darker in colour, and it is unmistakably distinguished by the colour of the seed.

Red-edged Trocadero, or Big Boston, Lettuce (White-seeded).—Light green leaves on the young plant slightly undulating and with a red tinge on the edge; the outer leaves medium size, rounded, waving, ash-green; those of the head are turned inwards, and paler, and tinged with purple-red. The head is flat, irregular, very like that of the Crisped Lettuce, very compact, firm, red on the top, and easy to recognise. Succeeds everywhere and in any kind of cultivation.

Unrivalled, or Improved Big Boston, Cabbage Lettuce (White-seeded).—An improvement on the foregoing. The head is very large, very solid, and excellent in quality. The outer leaves are not very large, and are light green and well crimped.
for early and quick growth; it forms its head in six weeks, at least ten days before the Trocadero Lettuce. May be sown the whole season, and is fit for use during the greater part of the year. In summer, when most other sorts are withering or running to seed, it keeps its head very well.

**Mogul Cabbage, or Black-seeded Giant Summer, Lettuce** (*Laitue Grosse Brune Paresseuse*) (**Black-seeded**).—Young plant of a rather pale dull green, marked with brown spots; leaves short, rounded, entire at the end and toothed along the sides. This is a large strong-growing kind, the full-grown plant being about 1 ft. in diameter. Outer leaves very large, light green, much paler on the inner side, folded rather than crimped, and marked, as are all the other leaves, with brown spots; head tall, compact, tinged with brown-red on the top, and composed of leaves which are tolerably crimped, and become spoon-shaped as they overlap one another. This is a very hardy and exceedingly productive kind, very suitable for field culture. The *Berlaimont Lettuce*, which is in high repute in the north of France, appears to us to be identical with it.

**White-seeded Brown Dutch Cabbage Lettuce** (*Laitue monte-a-peine gr. bl.*).—Young plant dull green, tinged with brown on the veins; leaves rounded, spathulate, slightly toothed towards the base, the central ones soon becoming crimped and undulated. Head of the full-grown plant rounded, or slightly elongated, very full and firm, pale green, deeply tinged with red on top; outer leaves rounded, with entire margins, crimped, of a gray-green colour, edged and tinged with light brown; those which surround the head are very much crimped, folded, and twisted. All the parts exposed to the sun, whether on the upper or lower side

Unrivalled Cabbage Lettuce.

Mogul Cabbage Lettuce (**× natural size**).
of the leaves, become tinged with coppery red. This is a very good kind; it is hardy, keeps the head well, and does not take up too much space when growing. The plant does not exceed from 8 to 10 in. in diameter.

**Brown Genoa Cabbage Lettuce (Laitue Palatine) (Black-seeded).** — Young plant green, tinged with brown; leaves rather short, rounded, spathulate, entire at the margin, except towards the base, where it is toothed; veinings red. Head of full-grown plant medium size or large, rounded, very solid without being hard, and deeply tinged with brown-red on the top; outer leaves rather large, entire at the edges, but crimped, folded, and twisted, tinged with red and with dark brown blotches interspersed; plant 10 to 12 in. in diameter. This variety is one of the hardiest and least troublesome to grow. No other kind is superior to it for summer or autumn culture, either in productiveness or the certainty of the crop. It heads very quickly, keeps the head well, and withstands the early frosts in the latter end of autumn. During the latter part of summer and all through the autumn it furnishes more than half of the Cabbage Lettuces which are sent to the Central Market at Paris.

**Giant Summer Cabbage Lettuce (Yellow-seeded).** — In the young plant light green leaves turning to yellow under the action of the sun; leaves long-stalked and spiny at the edges, slightly folded outwards. At maturity the leaves are large, crimped, and yellow-white. The head is tall, large, rising well out of the leaves, tinged with red, and sometimes spotted brown at the edge. A good summer Lettuce, keeping its head well, and very productive.
Brown Stonehead, or Blockhead, Lettuce (White-seeded)
The leaves in the young plant light green, streaked with brown towards the edges and slightly crimped, rounded, and somewhat recurving. In the full-grown plant the outer leaves are large, crimped, and tinged brown; the head green, marked with bronze-coloured blotches, which are most conspicuous on the crimpings. It is a splendid summer Lettuce, heading promptly and not very apt to run to seed.

Marvel, or Red Besson, Cabbage Lettuce (Black-seeded).—Young plant of vigorous growth, tinged all over with brownish red; leaves short, almost round, very entire, with the edges turned up in a kind of spoon shape. The plant is easily recognised from its earliest age by its colour. The full-grown plant is stout and rather thick-set, and of rapid growth. Head rounded, slightly flattened on the top, where it is deeply tinged with bright red, which contrasts in a striking manner with the very pale tint of those parts of the plant which are not exposed to the sun. The outer leaves are similarly coloured with red on the exposed parts. All the leaves are rounded in outline, more or less undulated, and coarsely crimped here and there. This is the most highly coloured of all the Lettuces which are commonly grown about Paris, and is of a still deeper red than the old variety known as the Rouge Chartreuse. The plant is about 1 ft. in diameter. This variety may be grown almost all the year round, as one of its French names indicates, but it does best in spring and summer. The head forms very quickly and keeps firm for a long time, even in very hot weather.

Improved Spotted Cabbage Lettuce (Laitue Sanguine Améliorée) (White-seeded).—Young plant marked with very small and fine red spots and streaks; leaves rounded, entire, undulated or folded. In the central leaves the green colour disappears altogether under the numerous small red-brown spots
with which they are covered. In the full-grown plant the head is exceedingly close, of medium size, round, or slightly flattened on the top, the inner leaves being very much folded and of an ivory-white, very finely and plentifully streaked with carmine. The top of the head is of a deep copper colour. The outer leaves, which are small, numerous, and less crimped as they are nearer to the ground, are covered with a vast number of small red spots, which give the whole plant a bronzy tinge. The plant seldom exceeds from 7 to 9 in. in diameter. This variety, although small, is productive. It is also early and keeps the head well. The very lively colour of the spots forms a pleasing contrast on the leaves when they are blanched, making a nice-looking salad, which is at the same time tender and of excellent quality.

**Early Ohio, or Nonpareil, Lettuce** (*White-seeded*).—When young the leaves are very light green, undulating, fringed and closely crimped, the inner leaves erect. A very pretty variety, something like the Simpson Lettuce, but with smaller, whiter, finer cut, and more erect leaves, and also heading more readily. The head is rather tall and pointed, something like that of the Hooded or Hardy Green Winter Endive. It is a true summer Lettuce, very tender and crisp, well suited for hot climates, and welcome everywhere.

**Early Simpson Cabbage Lettuce** (*White-seeded*).—Young plant pale green, almost yellow; leaves angular, very much undulated at the margin, curled and rumpled. Head of full-grown plant seldom well formed; leaves large, light green, with a shining surface, very fresh and pleasing to the sight, very much curled and undulated, finely crimped, very numerous, and tender even when they do not form a head. This is one of the best summer Lettuces, and is very
suitable for growing in warm climates. All it requires is to be plentifully watered.

The *Early Silesian Lettuce* and the American varieties named the *Hanson Lettuce, New Large-head Lettuce, Hamilton Market Lettuce, Large Indian Lettuce,* and *Early Curled Silesian Lettuce*, all come so near the Early Simpson, that it is difficult to discover any difference between them.

**White Batavian, or Silesian, Lettuce* (*White-seeded*).—Young plant of light or yellowgreen; leaves slightly toothed, undulated, and tinged with pale red on the margin. Head of full-grown plant very large, but not very firm, pale green tinged with light red, rounded or slightly flattened; outer leaves broad, curled, finely crimped, very much undulated and broadly toothed at the edges, where they are also slightly tinged with red. The plant is 12 to 14 in. in diameter.

The variety named *Laitue Belle et Bonne de Bruxelles* comes very near the White Silesian. Sometimes it is almost entirely without the red tinge, and then it very much resembles the following kind.

**Curled German Batavian, or Curled Silesian, Cabbage Lettuce* (*White-seeded*).—Leaves of the young plant broad and short, with the edges scalloped and undulated, and of a light, slightly yellowish, green colour. Head of full-grown plant large, soft, rounded or slightly flattened, and very pale green; outer leaves crimped, curled, and slightly cut at the edges. The plant is 11 or 12 in. in diameter. With the exception of its very light colour, this variety is not unlike the Neapolitan Cabbage Lettuce. It is a vigorous-growing kind, very easily grown, and yields a sure crop in summer.

**Brown Batavian, or Marseilles, Cabbage Lettuce* (*White-seeded*).—Young plant very dark green; leaves very long, narrow, sharply toothed at the edges; midrib and margin of the leaves tinged with brown. Head of full-grown plant very tall and
Cabbage Lettuce

elongated, more like the head of a Cos than that of a Cabbage Lettuce, almost always soft, and seldom well formed; outer leaves very large, erect for some portion of their length, then turned backwards, crimped, very much undulated and puckered at the edges, and of a dark green colour tinged with brown on all the parts that are most exposed to the sun. The plant is about 16 in. in diameter, and nearly the same in height. This variety does not succeed well in the climate of Paris, but is in high repute in warm climates, and even in the south of France.

Neapolitan Cabbage Lettuce (White-seeded).—
Young plant dark green; leaves shortly spathulate, wavy at the edges, toothed, and slightly crimped. Head of full-grown plant large, depressed, sometimes almost flat, whitish green, and slightly crimped; outer leaves of a rather dark green, spreading on the ground, finely crimped, very much curled and undulated at the edges. The plant is often 12 to 14 in. in diameter. This variety keeps the head better, perhaps, than any other kind of Lettuce. It often happens that the flower-stem is unable to make its way through the head, unless the latter is cut so as to give it a passage.

Blond Stonehead, or Blockhead, Lettuce (White-seeded).—
The leaves at first are a very light green, almost white, tinged yellow, sparingly crimped, much waving at the edges and slightly fringed or cut. The head is very large, rather flat and solid; the outer leaves are large, broad, spreading, very finely crimped, and waving at the edges, much like those of Neapolitan Lettuce, but much lighter in colour. An excellent summer Lettuce much grown by market-gardeners around Paris.

Large Bossin Cabbage Lettuce (Black-seeded).—Young plant a light green, almost yellow, with some brown spots; leaves longish, toothed, and tinged with brown on the veins and edges.
Head of full-grown plant large, flat, light green, tinged with brown; outer leaves very large and luxuriant, spreading widely on the ground, and forming a rosette 16 in. or more in diameter, very much toothed and undulated at the edges, slightly crimped, and irregularly shaded and spotted with red-brown. This is a very vigorous-growing and hardy kind, bearing hot weather well, but the weight of the produce is not in proportion to the extent of ground covered by the plants.

Malta, or Ice, Drumhead Lettuce (White-seeded).—Young plant a uniform light green; leaves spatulate, long, veined, much toothed, and slightly undulated on the whole of the margin, and somewhat twisted. Head of full-grown plant composed of pale green leaves, which are folded and marked with elongated crimpings. When the head is commencing to form, it is something like that of a Cos Lettuce, but it widens and becomes nearly round when fully grown. The midribs of the leaves are thick, and often project from the head. Outer leaves very large, light green, with the edges folded, slightly cut, and sometimes rolled inwards on the underside. The plant is 12 to 14 in. in diameter, and about the same in height. The Malta Lettuce grows rapidly, and bears hot weather well, but it does not keep the head long. It is especially suitable for warm climates.

Green Madrid Cabbage Lettuce (Black-seeded).—The head in the full-grown plant is tall, with outer leaves of a glossy dark
green. An excellent winter Lettuce, keeping well and very productive. Although hardy enough for the Paris winter, in mild climates its good qualities are seen to perfection. Being of compact growth, it may be planted close.

Lebœuf Lettuce (White-seeded).—Young plant dark green; leaves very large, the first spatulate and flat, the succeeding ones shorter, crimped at the base, with broad white midribs, and more like the leaves of a Cos than those of a Cabbage Lettuce. Head of full-grown plant tolerably like that of a Cos Lettuce, composed of leaves pressed close to, but not regularly overlapping, one another; outer leaves elongated, erect for a portion of their length, and then turned backwards near the end, all more or less folded in the direction of the midrib, and folded, crimped, and often twisted at the edges. The plant is 7 or 8 in. in diameter, and as much, or even more, in height. Except that its leaves are somewhat stouter and larger, this variety is tolerably like a Ground Cos Lettuce. It has the peculiarity of frequently producing shoots at the base of the head.

In addition to the summer Lettuces already described, the following varieties appear to us the best and most distinct:—

Bellegarde Cabbage Lettuce (White-seeded).—A tall, broad plant, the head surrounded with large leaves, which are cut and deeply toothed on the edges. In general appearance it resembles the Large Bossin Cabbage Lettuce, but is smaller and rather more deeply coloured.

Brown Cabbage Lettuce (Yellow-seeded).—This variety comes very near the Brown Dutch Lettuce in shape, colour, and general appearance, but differs from it in having the leaves more crimped and of a rather redder tinge, and differs entirely from it in the yellow colour of the seed. In Anjou there is another yellow-seeded kind grown, which must not be confounded with this one. The Anjou variety is small, entirely green, and is chiefly adapted for winter culture, but it is not very extensively distributed, nor does it seem deserving of being more so.
Black-seeded Brown Dutch Cabbage Lettuce (*Laitue Rousse Hollandaise gr. n.*).—Young plant of a dull green colour, slightly tinged with light brown; leaves short, roundish, or spathulate, finely toothed towards the base, where they are of a reddish colour, as are also the veins. This variety differs from the Brown Genoa Cabbage Lettuce chiefly in having no spots on the leaves, and the plant altogether is not so brown. In other respects the two kinds are much alike in size and general appearance.

Dutch Cabbage Lettuce (Black-seeded).—Young plant of a uniform dark green, leaves short, rounded, flat, slightly toothed near the base, the inner leaves crimped and sinuated. Head of full-grown plant small, round, very close and hard, and surrounded by entire, crimped, and slightly undulated leaves, which form a very compact rosette. The plant is, at most, from 6 to 8 in. in diameter. Its general appearance resembles that of the Large White Cabbage Lettuce, with which, however, it cannot be confounded, if the difference in the colour of the leaves and of the seed is taken into consideration. Small-sized Lettuces, like this variety, are often valuable to gardeners for growing amongst other vegetables.

Cendrette du Havre Lettuce.—A handsome summer Lettuce of medium size, somewhat like the Trocadero Lettuce, but with the leaves more crimped, and tinged with darker brown on the top.

Fontenay Lettuce.—A fine variety of Cabbage Lettuce, very slow in running to seed, large and productive. It resembles the Turkish Cabbage Lettuce, but is larger. It is very light coloured in all its parts.

Frankfort Lettuce.—A handsome variety, resembling the Black-seeded All the Year Round Cabbage Lettuce, but not so broad, and with a taller, egg-shaped head, of a peculiar gold shade.

Mortatella Cabbage Lettuce.—A very distinct variety, of Italian origin. A peculiarity which belongs almost exclusively to this Lettuce is that the stem is long like that of many round-headed Cabbages (especially those sown in autumn), in consequence of which the large outer leaves, instead of forming a rosette close to the ground, grow in tiers, the head forming at some distance above the soil. These outer leaves are of a dark
dull green, short, rounded, and often hollowed like a spoon. The head is compact, of medium size, a little longer than broad, and frequently tinged with red on the upper part; it preserves its shape for a long time. The axillary buds of the lower leaves sometimes become developed into sprouts or shoots, which are rarely of any great size. In Italy this Lettuce is said to grow well all the year round, but, from our experience of it, it is chiefly valuable as an autumn and winter Lettuce in the neighbourhood of Paris.

**Laitue de Néris.**—A fine summer Lettuce, very much resembling the Mogul Lettuce, except that it is much lighter in colour. It is very much grown and highly thought of in the central parts of France.

**New Gem Cabbage Lettuce.**—A pretty little kind, with a compact head, almost devoid of outer leaves. It takes up very little space when growing, and produces a comparatively large and very solid head. In general appearance the plant is rather like the Roquette Lettuce, but is somewhat larger growing, and does not bear the winter.

**Pas de Calais Cabbage Lettuce.**—Young plant of a uniform dark green colour; leaves elongated spoon-shaped, slightly angular at the margin, and toothed and undulated towards the base. The full-grown plant is stout, and rather like the Mogul Cabbage Lettuce, but differing from it notably in the total absence of brown spots from the leaves. It is also somewhat taller, and the head is more ovoid in shape and of a bronzy, rather than a red, colour in the parts exposed to the sun. Seed black.

**Laitue Rose, ou Rouge d'Été.**—A very distinct variety, not spotted, but very deeply tinged with brownish red on the edges of the leaves and on the head. It is something like a brown winter Lettuce, but more deeply coloured, and the head is taller. It is very suitable for growing in the latter end of spring, and in summer and autumn, and is often to be met with in the Central Market at Paris.

**Red Cabbage Lettuce (Laitue Rouge Chartreuse).**—This fine variety has the same shape and, to a certain extent, the same appearance as the Palatine Lettuce, but it is not spotted, and the colour of the leaves is a much more decided red. It is a good summer variety, and will also bear the winter, if not too severe. Seed black.

**Spotted Cabbage Lettuce (White-seeded).**—A rather compact variety, with rounded, twisted leaves, forming a close and very
tender head. The inner leaves are almost white, and streaked with bright red; the outer ones are of a dark green with brown blotches.

Spotted Cabbage Lettuce (*Black-seeded*).—This variety differs from the preceding one in the fineness of the red streaks with which the leaves are marked, which gives the whole plant a bronzy tinge. The inner leaves appear as if dusted with red on a white ground. Both this and the preceding kind have been superseded by the new Improved White-seeded variety.

Tannhäuser.—A compact variety, with thick, rounded leaves and round head, rather like the Large Normandy Lettuce, but differing from it entirely in the colour of its seed, which is black.

White Stone Cabbage Lettuce.—A compact plant, with crimped, wavy leaves of a light green, almost yellow, colour, tinged with light brown on the top of the head, which is of medium size, close, and somewhat flattened. It is a good summer variety, hardy, and slow in running to seed. The only fault it has is its slightly bitter flavour. Seed white.

De Zélande.—A handsome and compact variety of Cabbage Lettuce, of a very pale yellow colour, remarkably like the Berlin White Summer Lettuce, except that the head is almost ovoid in shape, being longer than broad. Seed black.

In America they cultivate a very large number of varieties of Cabbage Lettuce, which, though not exactly similar, have many points in common with our own:

The Yellow-seeded Butter and Market Gardener's Private Stock Lettuces are evidently closely related to the All the Year Round, or White Berlin Summer Lettuce.

Premium Cabbage Lettuce, Large Yellow Surehead Lettuce, Philadelphia Butter Lettuce, Silver-ball Lettuce, Black-seeded Butter Lettuce have many points of similarity with the Large White Stone Summer Lettuce.

Fox Sterling Lettuce, Hubbard's Market Lettuce, Golden Queen Lettuce: closely allied to the All the Year Round Lettuce.

Russian Lettuce, St. Louis Butter Lettuce, Deacon or San Francisco Market Lettuce: closely related to Imperial or Asiatic Lettuce.

Myer's All-Right Lettuce resembles the Red-edged Trocadero Lettuce.

Large Loaf Lettuce, Maximum Lettuce, and California Cream Butter Lettuce resemble the Large Green Lettuce.

Large Brown and Hardhead Lettuce are in most respects the same as Brown Stonehead Lettuce.

Chartier Lettuce, India-head Lettuce, Marble-head Mammoth Lettuce resemble the White Silesian Lettuce.
Eureka Lettuce, Sugarloaf Lettuce, Tomhannock Lettuce, all red-coloured Lettuces, with a strong resemblance to the Brown Batavian Lettuce.

Drumhead Lettuce, Detroit Market Gardener's Lettuce, Nonpareil Lettuce, Wonderful Lettuce have many points of similarity with the Neapolitan Cabbage Lettuce.

Hamilton Market Lettuce and Golden Curled Lettuce closely resemble the Blond Stonehead Lettuce.

Gardener's Favourite Lettuce, Moonshine Lettuce, the Morse Lettuce, Perpetual Lettuce, Hanson Lettuce, Tilton's White Star Lettuce, New Large-head Lettuce, Large India Lettuce, Early Curled Silesia Lettuce are very nearly related to the Simpson Early Lettuce.

Hardy Green Winter Lettuce, Black-Seeded Tennis-ball Lettuce, and Salamander Lettuce resemble nearly Versailles Blond Lettuce.

Boston Market Lettuce appears to be extremely similar to De Zélande Lettuce, or at least intermediate between that and the All the Year Round Lettuce.

**COS LETTUCES**


The Cos Lettuces are distinguished from the common Cabbage Lettuces by the shape of their leaves, which are elongated and almost always somewhat spoon-shaped, and also by the usually large size of the midrib, which in some varieties forms a regular white, tender, and very thick chard.

They are grown in exactly the same way as the Cabbage Lettuces, only that, as they do not naturally form a head so well as these, gardeners are in the habit of tying up the leaves together in order to blanch the inner ones. There are winter, spring, and summer varieties of Cos Lettuces. For forcing, and for early sowing in the open air, the preference is given to the White Paris Cos, next to which come the Green Paris Cos and the Gray Paris Cos, all of which are closely allied kinds. For summer culture the same varieties may be employed, and also the Florence Cos, or Magnum Bonum (Romaine Alphange), the Giant Cos (Romaine Monstreuse), and the Brown, or Bath, Cos (Romaine Brune Anglaise). Lastly, for winter culture in the open air, the Green Winter Cos, the Royal Green, and the Blood-red Winter Cos are the kinds most commonly selected.
I. Winter Varieties of Cos Lettuce

Green Winter Cos Lettuce (Black-seeded).—Leaves of young plant smooth, dark green, rather flat and rounded, but narrowed towards the end; margin entire, with the exception of a few teeth on the lower third part. Full-grown plant compact, with the leaves closely pressed against one another, erect, and slightly turned back at the ends; blade of the leaf shortly spatulate or oval, smooth, and of a very light green colour, with a glazed appearance; veins numerous and very distinctly marked. The head forms of itself without being tied up; it is not tall, but is firm, compact, and very solid. This is a very old and very excellent variety; it is very little affected by frosty weather, and yields a heavy crop for the moderate size of the plants.

The English Hardy White Winter Cos is only a paler-coloured sub-variety of this kind.

Royal Green Winter Cos Lettuce (Black-seeded).—Leaves of young plant shortly spatulate, slightly crimped and twisted towards the base, rather deeply toothed on the lower two-thirds of the margin, and a uniform dark green. Full-grown plant vigorous, with light green shining leaves, oblong, slightly crimped, somewhat turned back at the edges, until the head begins to form, when they turn the other way, becoming spoon-shaped as they overlap one another; head rather tall, solid, and blanching without being tied up. This variety is chiefly distinguished from the preceding one by the rosette which it forms before heading being less spreading, stiffer, and of a paler and more glistening green colour.

Red Winter Cos Lettuce (Black-seeded).—Young plant deeply tinged with brown red; leaves spatulate, flat, smooth, and slightly toothed at the base. Head of full-grown plant tall, long, entirely green with the exception of a brown-red tinge on the top; outer leaves long, rounded at the ends, very entire, nearly flat, and
very deeply coloured with red-brown. It is only in the centre of the plant, near the head, that any green colour is visible. This variety generally heads very well without being tied up. It is hardy, productive, and remarkably slow in running to seed. It is also so constant in character that it is hardly ever found to vary or degenerate.

II. SPRING AND SUMMER VARIETIES OF COS LETTUCE

Green Paris Cos, or Buckland Cos, Lettuce (White-seeded).—Young plant dark green; leaves erect, with white midribs, elongated, spathulate, and very much toothed towards the base. Head of full-grown plant long, pointed, or slightly blunt, showing three well-marked faces; outer leaves erect around the head, narrow, rather dark glossy green, and with very white midribs. A fast-growing kind, not so large as the White Paris Cos, but somewhat earlier.

Green Limagne Cos Lettuce (White-seeded).—The young plant has dark green erect leaves, folded at the edge, angular, and toothed at the base. The head is round and very firm; the leaves strong, crimped, a lighter colour than those of the Green Paris. A vigorous and quick grower.

Gray Paris Cos Lettuce (White-seeded).—The young plant of this variety differs only from that of the White Paris Cos in that it is decidedly darker in colour. Head of full-grown plant well rounded at the top, and more thick-set than that of either the preceding or the following kind; outer leaves large, rounded at the end, and not so light-coloured as those of the White Paris Cos; those forming the head are very much hollowed out like a spoon. This variety is chiefly grown under cloches or bell-glasses, and for that mode of culture
it is generally preferred by the Paris market-gardeners to all other kinds.

**White Paris Cos Lettuce** (*White-seeded*).—Young plant pale green; leaves rather erect, spatulate, toothed and slightly crimped towards the base, and broad and rounded at the ends. Head of full-grown plant long and tall, but very thick, blunt or rounded at the top, and with the faces or angles less marked than those of the Green Paris Cos; outer leaves spatulate, large, luxuriant, light green, and rather crimped; those forming the head are always folded, of a very pale green colour, and with the midrib white and very prominent. The most grown of all the Cos Lettuces, and perhaps of all other kinds, it appears to be very well adapted for all temperate climates, and even for warm ones, as it is grown all over the world. It likes rich soil and plentiful waterings, and is grown under bell-glasses or *cloches* for an early crop, and in the open air from April to the end of autumn. When carefully attended to, it heads in seven or eight weeks after being planted out in the open air, and keeps the head firm for a remarkably long time. A well-grown plant will often weigh over 6\(\frac{1}{4}\) lb.

**Early White Self-folding Trianon Cos Lettuce** (*White-seeded*).—A very pretty strain of the Paris White Cos Lettuce, from
which it differs only when nearly full grown in its whiter colour, leaves more crimped, broader ribs, and in being several days earlier.

**Large White Du Chesnay Cos Lettuce (White-seeded).**—The young plant is pale, slightly yellow-green; the leaves small, narrow, stiff, erect, toothed at the edges, and twisted at the base. A Paris White Cos of larger size and about a fortnight later. Grows well under glass bells. Grown in the open air it is not liable to rust.

**Ground Cos Lettuce (Black-seeded).**—Young plant short and compact, of a uniform, rather dark, clear green colour; leaves stiff, short, oval, slightly spoon-shaped, erect, and with a very prominent white midrib. Full-grown plant very thick-set, and of a dark, shining green colour; head, short, very close and hard, commencing so low down that it appears to be partially buried in the ground; outer leaves very stiff, somewhat pointed, almost always folded in two and curved back outwardly, slightly crimped, with the midrib stout, stiff, and very large for the size of the leaves. The leaves of this variety are very crisp, and leave a slightly bitter after-taste which is not disagreeable. The plant bears frosty weather well, if slightly protected. As the head is very solid, the crop is pretty heavy for the small size of the plants.

**III. SUMMER VARIETIES OF COS LETTUCE**

**White-seeded Florence, or Magnum Bonum, Cos Lettuce.**—Young plant, of a dull, pale green; leaves broad, oval, slightly toothed, and faintly tinged with light brown at the base, and also on the margins and veins. The full-grown plant does not head well unless it is tied up. Outer leaves very large, and especially very broad, rounded in outline, broadly crimped, with the edges turned backwards, and forming a large and very open rosette; they are of a gray-green colour, very slightly tinged with light brown at the edges and on the parts exposed to the sun. The average diameter of well-grown plants is 16 in., or thereabout.
Black-seeded Florence, or Magnum Bonum, Cos Lettuce.—Leaves of young plant spathulate, large, longish, bluntly toothed, and tinged with pale brown at the base and on the veins and edges. The plant is throughout much paler in colour than the young plant of the preceding variety. Head of full-grown plant elongated, seldom forming unless tied up; outer leaves very long and broad, pale green or yellow, slightly tinged with russet on the parts exposed to the sun, finely crimped, more pointed, and apparently thinner in texture, than those of the preceding kind. They also form a broader rosette, this being often 20 in. in diameter.

White Long-standing Cos Lettuce (Black-seeded).—Young plant pale green, leaves spathulate, with long stalks, curved outwards and moderately toothed. Resembles the Florence Cos Lettuce, but its leaves are more numerous and stouter, and its head is firmer. Much grown in the south-west of France, and it keeps its heads well during the hot summer, when some popular varieties head badly and run rapidly to seed.

Balloon Cos Lettuce (Black-seeded).—Young plant a pale, clear green colour; leaves erect, rather narrow, toothed on the entire margin, the teeth on the lower half being long and sharp, while those towards the end of the leaf are faintly marked; the veins of the leaf, also, are not very clearly defined there. Full-grown plant
very vigorous, with a large, broad, rounded head, slightly flattened at the top, full and firm; outer leaves not so much crimped as those of the White Paris Cos, but greener in hue and more rounded at the ends. The White Paris Cos heads sooner than the Balloon Cos, but the latter is considered hardier, and is very suitable for sowing in autumn. It is also a remarkably productive variety.

Monstrous Brown Cos Lettuce (*Black-seeded*).—Young plant vigorous growing, half-spreading; leaves fairly large, broad from the base, pale dull green, tinged with light brown on the veins and edges; margin slightly sinuated or bluntly toothed. Head of full-grown plant oblong, not forming well unless tied up; outer leaves large, numerous, in a broad and very open rosette, almost spreading on the ground; they are entire in outline, but the edges are twisted and waved, and the surface is crimped and puffed from the midrib towards the edges. All the parts exposed to the sun are very deeply tinged with russet, while the rest of the plant is of a wan dark green. The general appearance of the plant is shining, as if varnished, not dull like the Florence varieties. It is often 20 in. in diameter.

Brown, or Bath, Cos Lettuce (*White-seeded*).—Young plant of a dull green colour; leaves spathulate, deeply toothed to the very end, and tinged with red on the edges and veins. Head of full-grown plant oblong, almost pointed, pale green, slightly tinged with dull brown; outer leaves rather spreading, entire, not much crimped, finely toothed on the edges, and tinged on all the parts exposed to the sun with pale brown on a gray-green ground. A well-grown plant is about 14 in. in diameter. This is an exceedingly hardy kind, and does well under summer or autumn culture; it sometimes also withstands the winter. Although it heads well enough when left to itself, it is usually tied up to increase the number and expedite the production of tender blanched leaves. The contrast of colour in the parts of the leaves which are bronzed by being exposed to the sun and those parts which are covered is very striking in this variety. This, and the following variety, are especially suitable for winter Lettuces in England.
Black-seeded Bath Cos Lettuce.—Young plant somewhat paler than that of the Common or White-seeded Bath Cos, but similar in other respects. The full-grown plant does not differ very materially from the preceding kind, except in the colour of the seed; however, there is a very apparent disparity between the two varieties in the habit of the plants, and the manner in which the leaves overlap one another, those of the black-seeded kind being shorter, forming a rosette, which spreads more broadly on the ground, and being slower in standing erect to form the head; they are also more toothed at the edges. The two varieties are alike in productiveness, earliness, and quality.

Spotted, or Aleppo, Cos Lettuce (White-seeded).—Leaves of young plant half-erect, stiff, oblong, toothed at the edges of the lower half, of a light green colour, which is almost entirely hidden by a multitude of brown-red spots, which are usually very small and often confluent. The full-grown plant does not head unless tied up. Outer leaves entirely spreading, almost always folded along the midrib, very much plaited, undulated, and twisted, and very much tinged with deep brown-red. When artificially blanched, the leaves of this variety exhibit the same red variegation on a white ground as those of the Dark-red Cabbage Lettuce. The plant is about 16 in. in diameter.

Improved Spotted Cos Lettuce (Black-seeded).—Young plant deeply tinged with brown-red on a green ground; leaves rather short, entire, rounded, spathulate. It is much dwarfer and more compact than the young plant of the preceding variety, and also not so red. The full-grown plant has erect leaves, closely pressed against one another, and surrounding an oblong, short, and rather compact head. Outer leaves stiff, rounded or blunt at the ends, not much crimped,
a deep green colour, with brown spots and blotches. This Lettuce heads of itself, but the produce is better when it is tied up, and it then yields a large quantity of salad for the small size of the plant, which does not exceed 10 or 12 in. in diameter. This variety differs entirely from the preceding one in having all its leaves erect before they form the head, giving the plant somewhat the shape of a funnel, while in the other kind the leaves are spreading, and even turned backwards.

Sprouting Cos Lettuce (White-seeded).—Introduced from the Pamirs of Central Asia, it is very hardy, and proof against drought. The leaves are long, and a dull light green. It does not form a head, but produces numerous leafy tender shoots, which issue vertically from the axils of the lower leaves. As a salad it is excellent in default of better.

We shall now proceed to mention a few other varieties, which, although inferior in importance to those already described, nevertheless possess a certain amount of merit.

Brunoy White Cos Lettuce.—A rather leafy plant, not heading unless tied up; leaves somewhat folded, entire at the edges and turned back at the ends. This variety grows to a considerable size, but runs to seed rather rapidly. There are both a white-seeded and a black-seeded form of it, the latter of which appears to be the same as the English variety named Ivery’s Nonesuch.

Romaine Blonde de Niort.—This fine large variety is grown in Vendée, where it is highly esteemed. It very much resembles the Black-seeded Florence Cos, but runs to seed rather sooner. The seed is white.

Romaine de Chalabre.—A very good kind of winter Cos for the south of France, and even at Paris it bears ordinary winters well. In appearance it rather resembles the Green Paris Cos, but it grows much larger, and has the leaves tolerably toothed in the lower half.

Romaine Epinorolle.—A variety almost intermediate between the Green and the White Paris Cos Lettuces, and apparently harder
than either, but at the same time not so tender or delicate in flavour. It is especially suitable for the south of France, where it can be grown in winter.

**Romaine Frisée Bayonnaise; R. Parisienne; R. du Mexique.**—Under these three names two or three kinds of Cos Lettuces are grown which are rather like the Brown Batavian Lettuce. Like it, they are of vigorous and rapid growth, but somewhat leathery in texture. They are suitable for warm climates, and should be tied up in order to blanch the leaves and make them tender.

**Romaine Chicon Jaune Supérieure.**—This may be considered as merely a sub-variety of the White-seeded Florence Cos, from which it is distinguished by having a shorter and entirely light-coloured head.

**Magdalena Cos Lettuce.**—Closely allied to the Giant Cos, but taller and lighter in colour. The leaves are large, pale, and tinged with red, especially at the edges. The plant almost heads of itself without being tied up. The head is not very solid. Seed black.

**Dwarf White-heart Cos Lettuce.**—Of American origin; resembles the White Paris Cos Lettuce.

**SMALL or CUTTING LETTUCES**

**French, Laitues à couper.** German, Schnitt-Salat. Dutch, Snij salade. **Italian,** Lattuga da tagliare. **Spanish,** Lechuguino.

A certain number of varieties of Lettuce never form a head, but compensate, as it were, for this by producing a great abundance of leaves, which grow again after being cut, thus furnishing a large supply of green vegetables in a limited space. These are known by the general name of Cutting Lettuces, and a certain number of kinds are in cultivation. Sometimes some of the Early White Cabbage Lettuces are treated as Cutting Lettuces, especially the Crisped Lettuce and the Georges Lettuce, but the varieties which we are about to describe never form a head, and consequently can never be grown except as Cutting Lettuces.

**White Cutting Lettuce (White-seeded).**—A variety with spathulate leaves, which become shorter and rounder as the plant advances in growth, with almost entire edges, slightly waved and toothed towards the base. If the leaves are not cut when the plant is young, the central ones become folded and rumpled so as to form a kind of heart, but not a true head. The plant soon runs to seed. This variety is chiefly grown in frames.

**Black-seeded Cutting Lettuce.**—A very distinct variety, forming a tuft 10 to 12 in. broad, dense and matted, and somewhat resembling a Curled Endive. Leaves cut into rounded lobes, twisted and puckered, of a rather dark green on the upper surface and somewhat gray underneath. This is a hardy and very productive
kind, and is well adapted for growing in the open air. The leaves are entirely green at the ends and edges where they are exposed to the sun and air, but elsewhere they are white, like Endive leaves.

**Beauregard Lettuce**.—A distinct variety, with leaves deeply cut and toothed at the edges, and a fairly well-formed head. It is sometimes called California Lettuce, but this name should be discarded in order to avoid a confusion with the California Curled Lettuce described below.

**California Curled Lettuce** (*White-seeded*).—Young plant of light green, with rounded leaves, finely cut edges; the central leaves are folded into a barely perceptible head. It is an intermediate variety between the Cabbage Lettuce and the Cutting Lettuces. It grows into a broad rosette like an Endive. The leaves are light green, entire for the largest portion of their surface, and much puckered and folded at the edges. It is slow in running to seed. The *Grand Rapids Lettuce* comes very near it, but is less curly.

**American Curled, or Gathering, Lettuce**.—A kind of Batavian Lettuce, with the leaves twisted, puckered, folded at the margin, and strongly tinged with coppery red at the edges. It is distinct and pleasing in appearance, but does not head well. It is used as
a green salad, like the Early Simpson Lettuce, and sometimes the first leaves are plucked off very early, with the view of making a later gathering of the new leaves which are to follow, or of the sprouts or shoots which grow from the axils. From this it derives its name of “Gathering Lettuce.”

New Egyptian Sprouting Lettuce (White-seeded).—Resembles the American Curled Lettuce, but is lighter in colour, and the leaves are longer and less crimped. It is remarkable for the abundance of its shoots. These shoots are composed of only a few long narrow leaves, and are very like the Cutting Lettuces raised on hot-beds. Their use is the same.

Oak-leaved Cutting Lettuce.—The plant forms a tallish rosette, tufty and rather full in the centre, 12 to 14 in. broad, composed of very numerous leaves, which are rather long, light green in colour, divided into rounded lobes, sinuated, and broader and far less undulated than those of the Black-seeded Cutting Lettuce. This variety is hardy and bears the winter well. It grows very well again after being cut. Seed black.

A variety named Artichoke-leaved Cos Lettuce is sometimes grown. This is very like the Oak-leaved variety, differing from it chiefly in the brown tint of its leaves.

Endive-leaved Cutting Lettuce.—Leaves spreading in a rosette, light-coloured, curled and crisped like those of the Small Green Curled Winter Endive. This variety is tender to eat, very hardy, and very good for cutting. It bears the winter well. The seed is black, and is the smallest of all kinds of Lettuce seed.

There is another variety which has a fuller heart, but the leaves are not so much curled, and are of a light grayish or silver hue. It is named the English Endive-leaved Cutting Lettuce.

There is an American variety of Cutting Lettuce which is very distinct from any of the preceding kinds, named the Boston Curled Lettuce. The leaves of this variety are of a light green colour, spreading into a rosette, and are cut, curled, and puckered at the edges like the leaves of a Curled Endive. It is a summer Lettuce and has black seed.

**ASPARAGUS LETTUCE**

*Lactuca angustana*, Hort.

Leaves long, very narrow, lanceolate, never forming a head. The plant soon runs to seed, and it is the thick swollen stems that are used as a table vegetable, gathered when they are about a foot high. This plant is very distinct, and resembles no other Cos Lettuce. The *Lactuca cracoviensis*, Hort., is a form of the Asparagus Lettuce with reddish stems and bronzy leaves. It is grown and used in the same way as the common form. Notwithstanding their
ASPARAGUS LETTUCE

very peculiar appearance and the Latin names which they have received from horticulturists, these two plants are nothing but modified forms of the cultivated Lettuce (*Lactuca sativa*, L.). The indications obtained from the flowers and seeds leave no doubt whatever on this point.

PERENNIAL LETTUCE

*Lactuca perennis*, L. *Composite*.

Native of Southern Europe.—This plant, which is common in the wild state on light or calcareous soils all over the central districts of France, has been highly spoken of as a vegetable for table use. The part eaten is the leaves, which are very much cut and form their rosettes in the early part of the spring. The plants are gathered where they grow (as Dandelion-plants are gathered in the meadows in various parts of France), but not in sufficient quantity to be sent to market. They do not make a bad salad, but the produce of the plant is so trifling that it is hardly worth cultivating. The seed is black, elongated, and small. Its germinating power lasts for three years.

LOVAGE, or LOVACHE

*Levisticum officinale*, Koch; *Ligusticum Levisticum*, L. *Umbellifera*.

French, Ache de montagne. German, Liebstock. Spanish, Apio de monte.

Native of Southern Europe.—Perennial.—A very tall plant with large, shining, dark green radical leaves, which are twice or thrice divided into pinnate segments, entire and wedge-shaped at the base and incised lobed in the upper part. Stem thick, hollow, erect, dividing at the top into opposite whorled branches; flowers yellow, in umbels; seeds strongly aromatic, hollow and boat-shaped on one side, and convex on the other, with three prominent ribs. Their germinating power lasts for three years.

CULTURE.—The plant is propagated either from seed or by division of the roots. The seed is sown as soon as it is ripe—that is, about August. The young plants are planted out permanently, either in autumn or early in spring, in good deep, moist, well-manured soil. The division of the roots should be made in spring.
A plantation will last several years without requiring to be renewed. When growing, the plants are treated exactly like Angelica-plants.

USES.—At the present day Lovage is almost exclusively used in the manufacture of confectionery; formerly the leaf-stalks and bottom of the stems were eaten, blanched like Celery.

MAIZE, or INDIAN CORN

Zea Mays, L. Gramineae.


Native of America.—Annual.—The Maize plant, or Indian Corn, was introduced in the sixteenth century from America into Europe, where its cultivation soon became very general, and where it now occupies an important place among the cereal crops which furnish food for man. In many places the heads or "cobs" are gathered while the seeds are young and tender, and are parched and eaten as a delicacy, but it is almost exclusively in the United States of America that the Maize is regarded as a regular table vegetable and grown specially for that purpose. Almost all the varieties may be eaten as they are in America—that is, boiled before the seeds have become hard and floury, and while the pulp of the interior is still in the condition of a soft paste; but there are some kinds which are superior to the rest for this purpose, their seeds being sweeter and more tender, and which are known by the general name of Wrinkled Sweet Maize. These are distinguished by the very peculiar appearance of the seed, the skin of which is wrinkled, shrunken, and almost transparent when ripe, instead of being hard, swollen, and smooth, like that of other kinds. Its germinating power lasts for two years.

In the United States, where this plant is highly esteemed as a table vegetable, there are at least a dozen distinct varieties grown,
differing from one another chiefly in size and earliness. Most of these have white seed. The best varieties are:

**Extra Early Dwarf.**—This is one of the best for cultivation in Central Europe.

**Early Minnesota.**—A very early kind, growing from 3 to 4 ft. high.

The **Early Crosby** and the **Large Early Eight-rowed.**—These are somewhat larger kinds than the preceding one, with a longer head, but about ten days later.

**Concord.**—A stronger growing kind, of excellent quality.

**Stowell's Evergreen Late.**—A later kind, but a good bearer, and keeping the heads tender and delicate for a longer time.

Besides these may be mentioned the **Early Narraganset Dwarf,** the ripe seeds of which are red, and the **Sweet Mexican,** which has black seeds.

**CULTURE.**—The Maize is sown in the open air about the same time as Kidney Beans—that is, as soon as the ground has become somewhat warmed, and there is no longer any danger of frost. All the attention it requires is the occasional use of the hoe when the plants are commencing to grow, and occasional waterings when they have become pretty strong. The earliest kinds sometimes yield a few well-grown heads about the end of July, and heads may be had somewhat earlier, if a sowing is made in a hot-bed and the young plants put out in the open ground about May 25th. By making successional sowings, and employing varieties of different degrees of earliness, fresh heads may be had up to the arrival of the first frosts.

**USES.**—The head or "cob" is boiled and served up, either entire, or the seeds are taken off and served up like Kidney Beans. The heads are also gathered when very young and small and before the flower opens, and are pickled in vinegar like Gherkins.

**CURLED, or CURLED-LEAVED, MALLOW**

*Malva crispa*, L. *Malvaceae.*

French, Mauve frisée. German, Krausblätttrige Malve. Italian, Malva crespa.

Native of the East.—Annual.—A large plant, with an erect, simple, or slightly branched stem, 4 to over 6 ft. high, and leafy to the top. Leaves large, round, light green in colour, very elegantly curled and puckered at the edges; flowers white, small, in long leafy terminal clusters; seeds brown,
kidney-shaped, with a rough and irregular surface. Their germinating power lasts for five years. The seed is sown in April, either where the plants are to stand or in a seed-bed, from which the young plants are transplanted when they are from 2 to 4 in. high. They require no particular attention. When this plant is once grown in a garden it generally continues to reproduce itself from self-sown seed. No part of the plant is eaten, but the leaves are sometimes used for garnishing desserts, etc., and a few plants may be worth having in the kitchen-garden.

JEWS' MALLOW
Corchorus olitorius, L. Tiliaceae.

French, Corette potagère. German, Gemüse-Corchorus, Nusskraut.

Native of Africa.—Annual.—Stem cylindrical, smooth, more or less branched at the base, and about 20 in. high; leaves alternate, broader near the base, narrowing for a considerable length to a point, and sharply toothed; flowers yellow, axillary; seed-vessels cylindrical, rather long, and smooth; seeds very angular, pointed, greenish, and very small. Their germinating power lasts for five years. As this plant is a native of a very warm country, it does not succeed very well in the climate of Paris. The seed is sown in the open ground, in a warm position, in May, or may be sown earlier in a hot-bed. The plant, however, is more valued in tropical countries, where it can be grown in the open air without any trouble. The leaves are used for salad while they are young and tender.

MARIGOLD (POT)
Calendula officinalis, L. Composite.

French, Souci des jardins. German, Ringelblume.

Native of Southern Europe.—Annual.—Leaves lanceolate, oblong, entire, rough, and of a rather gray-green; stems short, branching from the base, and bearing broad orange-coloured flower-heads; seeds gray, much wrinkled, covered with small round protuberances, almost spiny, and curved into the shape of a bow or ring. Their germinating power lasts for three years. The seed is sown where the plants are to stand, in March or April, in drills 14 to 16 in. apart, and the seedlings are thinned out to a distance of 10 to 12 in. from one another in the drills. The plants commence to flower in
July, and continue to bloom all through the summer and far into autumn. The flowers are used in some culinary preparations, for which purpose they are gathered during the summer, dried in the shade, and kept until wanted. They are also used for colouring butter.

**POT, or PERENNIAL, MARJORAM**

*Origanum vulgare, L. Labiatae*


Native of Europe.—Perennial.—This is a very common wild plant in France, especially on the borders of woods. It forms a branching tuft or clump, 20 in. to 2 ft. high, bearing terminal clusters of pink or lilac flowers. Seeds very small, oval, and of reddish or dark-brown colour. Their germinating power lasts for five years.

**CULTURE.**—This is a very hardy plant, and will grow in almost any kind of soil, so that it is as easily cultivated as Thyme. The seed is sown in spring or in autumn, in drills, or to form edgings, which will last for many years without requiring any attention.

**USES.**—The leaves are used for seasoning.

There is a variety which has short erect stems, bearing large clusters of almost white flowers, and forming a very compact tuft not more than from 12 to 14 in. high. This kind, which is named *Dwarf Pot Marjoram*, is especially adapted for forming edgings, and always comes true from seed.

Some unscrupulous seedsmen of the South of France sell under the name of Perennial Marjoram the seed of *Calamintha nepeta*, commonly known as Mountain Mint, which grows abundantly in Provence on hills and along the roads. The difference, however, is easy to recognise.
SWEET, or ANNUAL, MARJORAM

*Origanum Majorana, L.; Majorana hortensis, Moench.* **Labiate.**

French, Marjolaine à coquille. German, Majoran. Flemish and Dutch, Marjolijn.
Italian, Maggiorana. Spanish, Mejorana. Portuguese, Manjerona.

Native of the East.—Perennial, but grown in gardens as an annual.—A plant with an erect, square, branching stem. Leaves opposite, roundish, of a grayish green colour; flowers small, whitish, in rounded clusters with spoon-shaped bracts; seeds small, roundish or slightly oblong, of a more or less dark brown colour. Their germinating power lasts for three years.

**CULTURE.** — The seed may be sown at the end of March or early in April. The plant springs up rapidly, so that the leaves may commence to be gathered in the course of May. The flowers appear about the end of June or early in July.

**USES.** — The leaves and the ends of the shoots are used for seasoning, for which they are highly esteemed, especially in the south of France.

MELON

*Cucumis Melo, L. Curcurbitaceæ.**

French, Melon. German, Melone. Flemish and Dutch, Meloen. Italian, Popone.
Spanish, Melon. Portuguese, Melão.

Annual.—A native of the warm parts of Asia, and cultivated from a very remote period of antiquity, the Melon is not now certainly known to exist in the wild state, but it is supposed that the original or typical plant, if it is still to be found anywhere, must have an oblong fruit like that of the Persian Melon.

It is a plant with herbaceous, slender, flexible, almost cylindrical stems, furnished with tendrils, by means of which they attach themselves to surrounding objects, and climb when they meet with a suitable support; otherwise they creep along the ground. The leaves, leaf-stalks, and stems are rough, with short thick hairs,
which have almost the texture of true spines. The shape and size of the leaves are very variable, and there is no unvarying relation between the size of the leaves and that of the fruit in any one kind or variety. Most usually the leaves are kidney-shaped, rounded, and often folded or waved on the margin; frequently they are distinctly cut into three or five lobes, and sometimes the divisions even reach the depth of half the leaf; the margin is smooth and unbroken in some varieties, and toothed and spiny in others. The Melon is a monoecious plant; that is, male and female flowers, distinct from each other, are produced on the same plant. These flowers are rather small, and have a yellow corolla with five divisions and from $\frac{2}{5}$ to about $1\frac{3}{5}$ in. in diameter. The female flower is situated on the top of the ovary, which, in almost all the varieties, is ovoid, at the time when the flower expands, and is then about as big as a good-sized hazel-nut, at least. Insects, especially hive-bees and humble-bees, visit the flowers in great numbers, and are almost always effectual in ensuring their fertilisation; but when the plants are forced, or when it is desired to preserve a certain variety free from any intermixture with others, it is better to fertilise the flowers artificially, by applying the pollen with a camel-hair pencil, or direct from the male flower stripped of its corolla. The fruit exhibits so much diversity of shape, size, and colour, that it is difficult to give any general description of it. It is met with under a variety of round, flat, and elongated shapes, ranging from the form of a Pumpkin to that of a Cucumber. The colour is equally diversified, from white to black, and passes through every shade of green and yellow, not to mention variegations of all kinds. The skin is often marked with wrinkles or creases, which become, as it where, corky, and stand out in bold relief on the surface. The fruit in this case is termed "netted," or "net-veined." In other instances the fruit is covered with protuberances, more or less large and prominent, and known as "scabs" or "warts." Lastly, the skin of the fruit is sometimes perfectly smooth, and sometimes marked by a number of furrows, extending from the stalk to the eye of the fruit. These furrows have between them a certain number of ribs, usually from nine to twelve, which are more or less prominent, according to the variety. The seeds, which are smooth, usually white or yellowish, flat and oblong, are collected together in the centre of the fruit, and surrounded by a very watery pulp, full of soft filaments, which are the umbilical cords of the seeds. The flesh, properly so called, of the fruit is always watery, sweet, and usually highly perfumed; its colour is green, white, or orange. The relation between the size of the fruit and that of the seed is not always constant. The germinating power of the seed lasts for five years at least, and often for more than ten years.
CULTURE.—Melons, like most other plants of the same natural family, require good soil, in order to grow well and produce fine fruit. They do not succeed well in the open air, except in very rich alluvial soil, or in ground that has been abundantly manured. All through the north of Europe they are only grown in the open air in exceptional cases, and, as a rule, are cultivated exclusively under glass. We shall, therefore, dwell more particularly upon this mode of culture.

The Melon requires for its growth a moderately high temperature. This should almost always exceed 54° Fahrenheit; and the quality of the fruit is always better if the mean temperature is kept raised while they are ripening. Under the most favourable conditions, the plant requires four or five months to complete its growth, from which it may be seen that in the climate of Paris there is no positive certainty of ripening the fruit without the aid of artificial heat, and consequently they are almost always grown there in hot-beds. During nine or ten months of the year the market-gardeners about Paris have the plants under cultivation, and these furnish a supply of ripe fruit for six full months. The frames of Melon-pits being lined with manure, the plants are, in a manner, forced, as they thus receive a greater amount of heat than they would in the open air. Custom, however, has restricted the meaning of "forcing," in the case of Melons, to this mode of culture when commenced in January with the object of obtaining ripe fruit in May, while an "early" crop is that which ripens in June and early in July, and Melons "of the season," or the general crop, are those which are gathered from the end of July up to October. The details of the mode of culture are not exactly the same for these three periods, nor are the same varieties of plants grown in succession.

FORCING.—Melon-forcing commences, as we have just said, in January, and the kinds usually forced at Paris are the Prescott Small Early Frame and the Early Black Rock Melon. The seed is sown on a warm hot-bed during the month of January, and the fourth week after sowing the young plants are pricked out into another hot-bed, from twenty-eight to thirty plants under each light. During the whole of this early period of their growth the plants require continual attention in giving them air as often as that can be done with safety, occasionally watering them from a fine rose, and especially in guarding against the condensation of too much moisture on the lower part of the lights. In March they are planted out on another hot-bed. Before doing so, they should be stopped; that is, the main stem should be cut above the second leaf. After they have taken root, two lateral branches are quickly produced, and these are allowed to grow until they have made eight or ten leaves each, when they are cut above the sixth leaf, and at
this time fresh branches are growing, which almost always bear fertile or female flowers. Various modes of stopping the plant have been suggested, all of which may be useful under certain circumstances, but the method which we have just described has been generally adopted in the neighbourhood of Paris, as the most simple and usually the most sure. There are two things which should not be lost sight of in growing Melons. One is, that vigorous, healthy, well-grown leaves are indispensable for the production of fine and good fruit. Care should therefore be taken to grow and maintain as many leaves as can find room in the portion of the frame where the plant is, without depriving one another of a due share of air and light. The other important point is, that it is almost always necessary to expedite the branching of the plants, in order to cause the fruit to set as soon as possible; for if the plant is allowed to follow its natural mode of growth, it may only commence to produce fertile or female flowers too late for the fruit to ripen properly. As soon as there are a few fruit set, the best of them, or that which, from its strength and position, promises the best growth, should be selected, and all the rest pinched off. In forcing Melons, only one fruit is left on each plant. The last thing to be done is to cut away any useless branches that may make their appearance, and to ensure the symmetrical growth of the fruit by raising it off the hot-bed on a tile or small board, turning it so that it may, as far as possible, rest on the part where it is united to the stalk. Melons forced in this way sometimes ripen in April, but cannot be expected to do so with certainty until May.

EARLY CROP.—For this, the seed should be sown in the course of February, up to the end of the month, and the plants are treated in the same way as those which have just been described as "forced," the same operations being simply repeated three or four weeks later. This is a more certain crop than the previous one, as there is less danger of frosty weather and a better supply of light. The same varieties are now sown, and also the Cantaloup Prescott à Fond Blanc, a kind which is somewhat larger and more esteemed at Paris than the other two varieties.

GENERAL CROP.—This crop is grown on by far the most extensive scale at Paris, and is one in which the market-gardeners excel. The seed is sown in the usual way in a hot-bed, and the plants are planted out during May in hot-beds, which are generally arranged in great numbers one before another, occupying a whole square, or section of a garden. The varieties generally grown are the Cantaloups Prescott à Fond Blanc, Fond Gris, and Fond Blanc Argenté; sometimes the Rock, or Algerian, Cantaloup, and (rarely now) the Common Melon (Melon Maratcher). When the plants are well rooted, the lights are completely removed, sooner or later, according to the prevailing temperature, and thenceforward, until
the fruit ripens, the plants are grown entirely in the open air. The stopping, selection of the fruit, etc., are just the same as in the two previous seasons; however, the plants are generally allowed to push a little more, and two fruit are often grown on the same plant, but the second one is not started until the first is nearly full grown. In this way the remaining strength of the plant is turned to account without injuring the first fruit, which requires no further supply of nutriment to increase its size, and has only to ripen the quantity of matter which it has already assimilated.

OPEN-AIR CULTURE.—This method, which, as we have seen, is very little used in the north of France, is, in fact, only a simplification of what has just been described. The plants are raised in the same way in a hot-bed, and planted out in rows of holes containing a good forkful of manure, covered with mellow soil or compost. For the first few days they are protected with cloches or bell-glasses, or, in some places, with oiled paper or calico, supported by thin rods bent in the form of an arch. As soon as the weather becomes quite warm these coverings are removed, and the plants are grown on in the open air without any protection.

In gathering Melons, it is not necessary to wait until the fruit is perfectly ripe; for if they are gathered a few days before that time and kept in a dry, warm place, they will ripen there more or less speedily, according to the temperature. It is not always easy to know the exact time when a Melon ripens, as the indications vary with the species, and are often not very plain. In a great many varieties, when the fruit is near ripening, the stalk exhibits a number of cracks (often deep ones), as if the fruit were about to separate from the plant. In almost all kinds of Melons, ripeness is indicated by the softening of the part of the fruit which surrounds the eye, and which yields to the pressure of the finger. A change in the colour of the fruit to a more or less decided yellow tinge is also a sign of ripeness. When this change makes its appearance, the fruit may be gathered and kept for a few days in the fruit-room. Lastly, the perfume, which Melons commence to give out almost as soon as they have attained their full size, becomes stronger and more perceptible as they grow ripe; so that it is sometimes one and sometimes another of these indications, according to the variety, that must be taken as a guide in fixing upon the proper time for gathering the fruit.

Strictly speaking, Melons are fruits, and among the best, but in the Paris market-gardens they are commonly cultivated among the vegetable crops. It is also the custom to eat before dinner, or in the early part of it, the common Melon of the market with pepper and salt. With us the difference in the kinds and the great difficulty of the culture make our garden Melons among our very choicest "dessert" fruit. Slight though the distance be between North France and London,
it is sufficient to cause a considerable difference in Melon culture, and as this book is mainly intended for English use, we give here an account of the English culture. There are various methods of Melon culture in England, more especially since it has become the rule to devote a house or houses to their production, and an interesting modification of the common practice is suggested by Mr. Iggulden in the *Garden*:

"Where they are grown principally in frames, certain rules have of necessity to be followed, but in houses the case is very different. Much of this variance in practice may be due to the construction of the houses. As a rule, I believe that the majority of Melon-growers have a fixed routine from which they do not deviate any more than they can avoid, let the conveniences be what they may. Some prefer to cultivate Melons in large pots, not only the earliest, but also throughout the season. Others there are who plant in mounds of soil placed on a slate staging or iron gratings not far from the hot-water pipes, some of the latter, perhaps, being enclosed to afford bottom-heat; while many more, probably the majority of cultivators, make a good hot-bed with fermenting material, and on this place a continuous ridge of soil in which to start the plants. If all plans were alike successful, there would be no necessity nor room for criticism, but, as it happens, the reverse is the case, and really good fruits are by no means plentiful. Let those who doubt the truth of this assertion taste all the fruits in a well-filled Melon class at any exhibition, and after that probably they will change their opinion. Several reasons for Melon failures may be given, foremost among which should be placed premature ripening; this may be brought about either by the drying process or by the actual collapse of the plant. The fruits may be well coloured and otherwise tempting enough, but unless they are cut from a healthy plant they are certain to be unfit to eat. If we treat Melons much as we should some species of Orchids, that is to say, almost stew them at one time and bake them at another, we ought to expect failure. Treat Melons as Cucumbers are generally treated, and not only will they yield a succession of crops, but the fruits will be certain to be good. One set of plants may be easily made to perfect three crops of fruit, or I might say a continuous crop, and the last fruits to ripen may be as fine, both as regards size and quality, as the first. Two, or maybe three or four, Cucumber-plants are by many good cultivators considered ample for an average-sized house, and a similar number of Melons is also quite enough. Instead of this, we oftener see them planted 2 ft. and even less distances apart, and confusion is not unfrequently the consequence. If the cultivator is fortunate enough to set the first four fertile flowers, or, at any rate, a fair crop on the laterals thrown out by the main stem, the result may be satisfactory enough, but should he miss the chance it is very doubtful if another good one will offer. In the case of the plants allowed to extend freely and naturally, these will be constantly developing healthy, fertile, and easily set blossoms. Melons grown like Cucumbers, and in a house with them if need be, will be continually gaining strength, and, almost incredible as it may appear to some, will set fruit naturally and at different times. Instead, therefore, of a glut we may secure a succession from the same plant, and
this is one strong recommendation in favour of the practice which I recommend. True, these liberally treated plants are apt to produce rather large fruit, which for market purposes especially are not desirable, but this difficulty may be obviated, and need not deter any one from adopting the plan.

"Bottom-heat. — Many cultivators lay much stress upon the necessity for bottom-heat, this being afforded either by fermenting material or enclosed hot-water pipes, or the two combined. I shall try to prove that not only are these not absolutely necessary, but they are also not frequently a source of danger and a cause of failure. At the outset a bed of heating material composed, say, of stable manure and leaves, will give the plants an excellent start, and they will be apparently altogether superior to those started without such bottom-heat. All the while the heat lasts and the material is still in good condition the progress is satisfactory, but when the mass of material is decayed and gets sodden with moisture the temperature is materially lowered, and other evils follow. When the plants stand in most need of assistance, viz. when heavy crops are being matured, they get much less than at the earlier stages. A collapse is frequently the consequence, and the plants are either necessarily "dried off," or the fruits are cut and placed on hot shelves to colour or ripen where the bottom-heat is principally afforded by enclosed pipes; these, with the assistance, perhaps, of a small bed of heating material, answer very well for a time, but later on the material in contact with the gratings or slates, as the case may be, becomes very dry and non-conducting — the bottom-heat thus being wasted. This is by no means an imaginary case, as I have several times opened the chambers formed over hot-water pipes in order, if possible, to discover why we obtained insufficient bottom-heat, and they have proved unbearably hot. Then, again, unless the valves are so regulated as to admit of all the heat being turned on to the bottom-heat, the chances are that during warm weather they are not heated at all. In this case the difference between the top and bottom-heat may be much too divergent for the well-being of the plant. A healthy root-action should be maintained as long as possible, and the bottom-heat should be equal to the top-heat. Without at present going into details, I may state that our Melons are planted in raised square mounds of soil enclosed by loose bricks. The bottom-heat is not enclosed or concentrated in any way on the mounds, but these being well exposed share more or less in the fluctuations of the top-heat. This plan entails more labour in the shape of very frequent waterings, varied with liquid manure, and the progress at the outset is rather slow, but in the end the stems become strong and woody, and it rarely happens that they fail.

"Soil. — It may be a difficult matter for some to completely change their practice, even if they are disposed to do so, but there is nothing to prevent a modification, especially with regard to the disposition of the soil. Many seem to think that the poorest and heaviest loam procurable is the correct compost for Melons, this being placed in a rounded ridge on the top of the hot-bed and heavily beaten down in that position. In this case the loam has but little to do with an ultimate success, but may be partly blamed for a failure. It cannot be kept properly moistened, and the consequence is the roots quickly leave it and find their way
down into the too rich manure underneath. Given a square ridge of fairly stiff turfy loam, made tolerably firm (this will render watering an easy matter), and occasional slight top-dressings with good soil to which has been added a sprinkling of manure, and no difficulty will be experienced in maintaining a healthy surface root action. The best varieties to cultivate ought in every case to depend upon circumstances—whether green-fleshed or scarlet-fleshed, large, medium, or small, ought to be settled in accordance with what may be required. Some think the exigencies of the case are met by growing as many varieties as there are plants; but this, although an interesting experiment, is far from being politic. At the present time I have seeds of upwards of twenty varieties in a seed-drawer, but of these only three varieties will be grown, and one of these only by way of experiment.”

USES.—The fruit are eaten raw. In the south of France, some white-fleshed or green-fleshed kinds are preserved, or made into jam. The young fruit which are pinched off may be eaten like young Gourds or Cucumbers, or may be pickled in vinegar, like Gherkins.

There are numerous classifications of Melons. Of these we shall follow the simplest and most common one, which divides them into the two groups of the Netted and the Cantaloup or Scabby-skinned Melons.

I. NETTED MELONS

French, Melons brodés. German, Netz-Melone. Italian, Popone primaticcio.
Spanish, Melon escrito.

Red-fleshed Pine-apple Melon.—A vigorous, branching plant, with medium-sized or small, entire, rounded leaves, of a slightly glaucous green color. Fruit very long stalked, with slightly marked ribs, and a delicate green colour, very plentifully dotted with black-green; the furrows between the ribs are very shallow and of a clear green colour, and the ribs themselves are slightly netted when the fruit is quite ripe; rind thin. The fruit is from about 3 to 4 in. in diameter, and weighs from about ten ounces and a half to over one pound. The flesh is red, rather firm, sweet, juicy, and highly perfumed. In this variety the central cavity seldom exceeds the size of a walnut.

Green-fleshed Pine-apple, or Jersey Green Citron, Melon.—The principal difference between this and the preceding variety is in the colour of the flesh, which is of a pale green, with a yellow tinge in the vicinity of the seeds; the leaves also are somewhat larger and lighter coloured. The plant continues growing for a longer time, and the skin of the fruit
is rather more netted when ripe. Both this and the preceding
kind will readily carry and ripen from six to eight fruit on
each plant.

**Green Climbing Melon.**—A vigorous, branching plant, with
long slender stems. Leaves dark green, sometimes five-lobed,
especially those near the ends of the stems; fruit oblong, with ribs
faintly marked, deep green in colour, slightly dotted with pale
green, 4 or 5 in. long and 3 or 4 in. in diameter, and weighing from
about one pound to one pound and a half; flesh green, very melting,
exceedingly juicy and sweet, with an agreeable perfume, although not
so delicate as that of the Cantaloup Melons. It
cannot be said that this
variety requires a different
mode of culture from
that which is commonly
employed for the other
varieties of Netted Melons;
yet its earliness renders
it more suitable for grow-
ing in the open air than
most other kinds, and the
small size of the fruit
allows of the stems being
grown on a slight trellis,
which would be impossible
in the case of a large
heavy-fruited variety. By
planting it in pockets
filled with manure covered
with good soil, it may be
easily brought to climb
on espalier stakes, or even on a wall, if it has something to which
it can attach itself. When grown in this way, the fruit ripens
quicker and better.

Some other kinds of Melon might be grown in the same way.
The American Pine-apple Melons, which have very long and
branching stems, are particularly well adapted for growing on
trellises. The kinds that succeed the best in this way are those
which grow rapidly and ripen early, and the fruit of which does not
require the artificial heat of a hot-bed along with the natural heat
of the sun to render it very sweet.

**Golden Perfection Melon.**—Fairly vigorous in growth, not
straggling, with rather thin stems and leaves of a pale gray-green.
NETTED MELONS

The fruit is spherical in shape, 4 to 5 in. or so in diameter, and usually not more than two to four pounds in weight. The skin is at first smooth and dull white, turning to yellow as the fruit ripens, becoming covered also with a thin network of slender lines crossed at right angles. The flesh is pale green, luscious, sugary, and perfumed. An early, rather delicate variety, only succeeding about Paris when grown under glass.

**Tours Netted Sugar Melon.**—This is a rather variable kind, having several sub-varieties which differ from one another in the shape of the fruit. One form of it is often met with, of which the fruit is oblong; but the best form appears to be that which we are about to describe. This is a vigorous plant, of medium size, and rather branching. Leaves large, entire or not very deeply lobed, slightly folded at the edges, and a rather vivid green colour; fruit spherical, about 6 in. in diameter, devoid of ribs or having them very faintly marked, and completely covered with very coarse, broad, and prominent tracings, crossing one another at right angles and surrounding the fruit like a network of cords; flesh orange-red, thick, firm, and generally very good. The fruit ripens half-late. A plant may carry three fruit.

**Round Netted Paris Market-Garden Melon.**—A branching, vigorous plant, with numerous rounded light green leaves, slightly
toothed on the margin. Fruit nearly spherical or more or less flattened at the ends, entirely without ribs, and very uniformly covered with regular and very fine tracings, forming a very close network which completely hides the natural colour of the skin; flesh orange colour, thick, and firm. The fruit is about 8 or 10 in. in diameter, and weighs, on an average, from four and a half to six and three-quarter pounds. A well-grown plant may carry two fruit.

The Saint-Laud Market-Garden Melon and the Mazé Market-Garden Melon (from the neighbourhood of Angers) are somewhat like the preceding kind, but differ from it in being oblong in shape, having the ribs rather well marked and the skin more coarsely netted. The flesh is orange-coloured, firm, and usually very sweet.

Nutmeg Melon.—A medium-sized, branching plant. Leaves largish, waved at the edges, and of a rather dark, wan green colour; fruit oval, almost pear-shaped, narrowed to a point at the stalk end and bluntly rounded at the other; skin dark green, almost black, marked with whitish tracings forming a rather loose network. The length of the fruit varies from about 6 to 8 in., and the diameter from 4 to about 6 in. The average weight is about two pounds and a quarter. Flesh green, not very thick, but juicy, sweet, and highly perfumed. This is a hardy and easily grown kind, ripening half-late. Three fruit may be left on each plant.

Honfleur Melon.—A very vigorous-growing plant, with very branching, long, and slender stems. Leaves large and luxuriant, folded and waved at the edges, light green in colour, usually distinctly lobed, and toothed on the entire margin, and especially so towards the extremity. The plant continues to flower for an exceedingly
lengthened period, producing blooms in succession on the branches, even after the fruit which set first have almost attained their full size. Fruit very large, long, with well-marked ribs, finely netted all over, and becoming a yellow, slightly salmon, colour when ripe; flesh orange-coloured and thick. The fruit is sometimes 14 to 16 in. long and 8 to 10 in. in diameter. When it is well grown, the quality is often excellent. It ripens half-late.

This and the Black Rock Melon are the largest of all the Melons in cultivation, the Honfleur being equally remarkable for its great hardiness.

Hybrid Vallerand Melon. — A vigorous, branching plant of quick growth, a cross between the Green Climbing Melon and the Large Rock Prescott Cantaloup Melon. The leaves are dark green, only slightly cut. The fruit is a long oval, and slightly ribbed, weighing about four pounds. The skin is dark green, with only a few markings. The flesh is a dark orange-red, thick, firm, juicy, and fragrant. It is a disease-resisting and good keeping variety, also early.

Red-fleshed Cavaillon Melon. — A large vigorous-growing plant, with large grayish green leaves which have distinctly marked and very rounded lobes. Fruit oblong, sometimes almost spherical, blunt at both ends, and with well-marked ribs. When ripe, the skin is orange-coloured, and is broadly and densely netted, resembling the Tours Sugar Melon in this respect. The furrows between the ribs are very narrow, and, when the fruit is ripe, become reduced to mere lines. The stalk of the fruit is remarkably thick and strong. The flesh is a bright red colour,
thick, a little coarse, juicy, and of a high vinous flavour. The fruit ripens slowly. This variety is hardy, and is grown in the open air in the south of France, almost without any attention. The fruit has a tendency to become modified in shape, and, at the present day, is more elongated than it was twenty-five years ago. The district about Cavaillon is one of the great centres of Melon-growing in the south of France, and there are many distinct varieties in cultivation there, so that the name "Cavaillon Melon" is rather an indication of the place in which the fruit has been raised than a true specific name. The variety which we have just described is at the present time far less commonly grown in its native district than the various forms of Malta Winter, and especially of Malta Summer Melons, such as the following:

**Green-fleshed Cavaillon or Malta Summer Melon.**—A vigorous-growing plant, with very long stems. Leaves broad, rounded, toothed on their entire margin, and of a palish green colour. Fruit oblong, 5 or 6 in. in diameter, and 9 or 10 in. in length; skin smooth, of a dark green colour, thinly and loosely netted when ripe; flesh pale green, rather firm, but very juicy, sweet, and perfumed in warm climates; seldom good, however, in the climate of Paris.

**Ribbed Cavaillon Red-fleshed Melon.**—The Ribbed Cavaillon Melon differs from the Red-fleshed kind in having well-marked ribs. It is a vigorous plant, with leaves entire and vivid green. The fruit is spherical and ribbed; the skin silvery white, much netted, and the stalk thick and swollen. The flesh is pale red, firm, perfumed, and sugary. Does not ripen well in the vicinity of Paris.

**Ribbed Cavaillon Green-fleshed Melon.**—Distinguished from the preceding by its fruit, which is oblong in shape and less netted. The flesh is green, juicy, perfumed, and very sugary. It needs much heat to ripen, and is at its best in the south of France. Of all the netted sorts, it is the one most grown around Cavaillon, whence it is distributed throughout the southern region. The Cavaillon Melons are largely used in the south for various kinds of preserves.

**Red-fleshed Malta Winter Melon.**—A plant of moderate vigour, with slender and very branching stems. Leaves slight, gray-green, usually entire, but slightly twisted at the margin; fruit oblong, blunt at both ends, only about one-fourth or one-third longer than broad, seldom exceeding 9 or 10 in. in length, and weighing from three and a quarter to four and a half pounds. The ribs are marked, but not very prominently, the furrows between them being a gray-green, and the top of the ribs pale green spotted with dark green, and covered, when ripe, with very short, almost entirely longitudinal tracings. The fruit-stalk is inclined to be
long and very slender for the size of the fruit. Flesh red, rather thick, juicy, very sweet, and musky. If the fruit is gathered before the proper time, it remains firm and almost hard. This variety succeeds well in the open air, but requires a southern climate to grow it to perfection.

**Green-fleshed Malta Winter Melon.**—A vigorous-growing plant, with long trailing stems and numerous long branches. Leaves erect, dark and rather dull green, rounded and bluntly toothed; leaf-stalks very stiff. The leaves are usually not large, and remain rolled up, in the shape of a funnel. Fruit oblong, rounded, blunt at both ends, and particularly so at the end farthest from the stalk; skin white, tinged with green, entirely smooth, or with a few tracings on the pair next the stalk. The fruit is from 7 to 9 in. long, and 5 or 6 in. in diameter, and weighs from three and a quarter to four and a half pounds. A plant may carry two or three fruit. In the south of France this variety is very much grown for a late autumn crop. The fruit gathered at that time are kept in a fruit-room for winter use. They are also preserved in sugar, or converted into jam.

**Olive Winter Melon.**—Much grown in the south of Europe and in Algeria; its merits are much the same as those of the other Winter Melons. It is one of those exported to northern cities late in the autumn. The fruit is oblong, tapering at both
ends; the skin smooth, dark green, more or less bronzed at maturity, and sometimes irregularly furrowed, but not ribbed. The flesh is red, fairly thick, very sweet, juicy, and of true Melon flavour. **Antibes Green-fleshed Melon.**—A vigorous, branching, trailing plant, differing from most of the other varieties by its light gray, much-folded leaf, which makes it appear more deeply lobed than it is. The fruit bluntly oval and dull white, and smooth when ripe. The flesh is green, very sweet and juicy, and very fresh and agreeable in taste. It grows best on the coast of Provence. Gathered fully ripe in October, it keeps perfectly until the month of February, and furnishes a very welcome dessert during winter. In the climate of Paris it is not at its best, nor does it keep well.

**Other Varieties of Netted Melons.**

**Melon Blanc de Russie.**—Fruit small and round, without ribs; skin smooth, and entirely white; flesh white, with not much flavour.

**Melon Blanc à Chair Verte.**—A very distinct kind. Fruit medium-sized, very much flattened at the ends, and weighing from two to three pounds; skin white, smooth; ribs well marked; flesh very thick, excellent in quality, and green throughout.

**Melon Boulet de Canon.**—A small and rather early variety, with spherical fruit 5 or 6 in. in diameter; skin smooth, green, marked here and there with a few fine tracings; flesh pale green.

**Melon de Cassaba, or de la Casba.**—This kind, which is in high repute in the East, appears to require a warm climate to bring it to perfection. In appearance it is like the Green-fleshed Malta Summer Melon.

**Cyprus Melon.**—Fruit oblong, with ribs faintly marked, of a grayish white colour, very slightly netted, the furrows being of a dark green; flesh orange-coloured, firm, very thick, and high flavoured.
NETTED MELONS

Composite Melon.—Fruit oblong, with prominent ribs and a thin rind, dark green in colour, almost entirely covered with network of medium thickness; flesh red, firm, sweet, and well tasted.

Melon de Coulommiers.—Fruit large, oblong, with tolerably well-marked ribs, and very like the Honfleur Melon, of which it appears to be a sub-variety. A rather late kind.

Melon d’Esclavonie.—A very distinct variety, with large fruit of a long oval shape, rounded at both ends, and with a white, smooth, and rather thick skin; flesh nearly white, sweet, but insipid.

Melon de Langeais.—A variety of the Paris Market Garden Melon, with oblong fruit, almost twice as long as broad; ribs pretty well marked and very much netted, furrows smooth; skin thin; flesh red, watery, and rather insipid. Ripens half-late.

Moscatello Melon.—Fruit very long, and almost pointed at both ends; ribs rather well marked, of a pale gray or silvery green, and very seldom netted; flesh red, very juicy, and highly perfumed.

Persian, or Odessa, Melon.—A rather vigorous plant, with long and somewhat slender stems. The fruit is devoid of ribs, very much elongated, and narrowed to a point at both ends, especially at the stalk ends; skin smooth, very dark green, with yellow bands, themselves spotted or striped with green; flesh very thick, almost without any rind and almost entirely filling the fruit, rather firm, but very finely flavoured, juicy, sweet, and highly perfumed. This Melon requires a great deal of heat, and seldom ripens very well in northern countries.

In Persia and Turkestan there is a great number of varieties of Melons which are highly esteemed for their quality in those countries, and of which travellers speak in terms of admiration. The climate must have a great deal to do with this, as the very same kinds, when grown in France, are
always inferior to the French varieties, both in quality and especially in the certainty of the crop.

**quito Melon.**—Fruit small, oblong, scarcely larger than a hen's egg, and citron-coloured when ripe; flesh white and acidulous.

**Siam Netted Melon.**—Fruit nearly spherical, rather small; ribs tolerably well marked and dark green, almost black in the furrows, and covered with close coarse network; flesh red.

**Green-fleshed Sugar Melon.**—A vigorous plant, with long branching stems. Fruit oblong, narrowed at both ends, of a pale green colour, finely netted when ripe, and bearing some pointed protuberances; ribs well marked, but not very prominent; flesh of a pale green colour, exceedingly melting and sweet. The length of the fruit varies from about 9 to 11 in., with a diameter of 4 to 6 in. It usually weighs from about four and a half to six and a half pounds. Two, or even three, fruit may be grown on each plant.

**Early Green Japanese Melon.**—Fruit rather small, almost spherical; ribs regular, not prominent; skin nearly smooth, slightly downy, deep green, marked by a very few small tracings here and there; flesh red, firm, and perfumed.

**English and American VARIETIES**

The English varieties of Netted Melons are very numerous. In this country Melons are mostly grown with the aid of artificial heat and more frequently as fruits than as vegetables. The varieties cultivated are generally rather small, and usually are round-fruited kinds with a very thin skin. Many of them do not succeed very well when grown in the open air.
NETTED MELONS

I. Red-fleshed Varieties

Blenheim Orange Melon.—Fruit shortly oval, netted and thin skinned; flesh orange-coloured, rather thick, and very highly perfumed.

Christiana Melon.—An American variety. Fruit spherical, with a smooth dark green skin, hardly marked by a few very fine tracings; flesh red, very thick, and exceedingly fine flavoured and perfumed.

Crawley Paragon Melon.—Fruit very small, spherical, netted; flesh red, firm, tolerably like that of the Windsor Prize Melon.

Emerald Gem Melon.—Small, almost round fruit, slightly ribbed and netted, dark green and yellow when ripe; flesh very thick, salmon-red, juicy, and excellent in flavour.

Hero of Bath Melon.—Fruit small, round, netted; flesh red and firm; skin very thin.

Munroe's Little Heath Melon.—A very handsome and distinct little Melon, with slightly marked ribs flattened a little at the ends, and netted; flesh red, thick, nearly filling the fruit, juicy and sweet.

Osage, or Miller's Cream, Melon.—Late, medium-sized, oval, and dark green fruit. Resembles the Green Climbing Melon, but has red-coloured flesh.

Paul Rose, or Petoskey, Melon.—Short, oval in shape, pale green changing to yellow. Ribs and netting strongly marked; orange-red flesh, thick and sugary.

Read's Scarlet-flesh Melon.—Fruit medium-sized, round; skin dark green, netted; flesh scarlet, melting, sweet, and good.

Scarlet Gem Melon.—A pretty little fruit, almost spherical about the size of a large Orange, with a smooth gray skin covered with fine and rather close tracings; flesh red, juicy, sweet, and highly perfumed.

Windsor Prize Melon.—This appears to be only a sub-variety of the preceding kind, with still smaller fruit, but sweeter and more highly perfumed, if possible.

Surprise Musk Melon.—An American variety. This is a form of the Orange Cantaloup Melon, which has the fruit somewhat larger than that of the ordinary variety. It is slightly oblong in shape, and netted a little on the ribs; flesh orange-coloured and firm.

Victory of Bristol Melon.—Fruit quite spherical, something like that of the Tours Sugar Melon, but more finely netted; flesh orange-coloured, thick, sweet, and rather juicy. The skin is almost yellow when ripe.
II. White-fleshed Varieties

Bay View Musk Melon.—An American variety. Fruit oblong, olive-shaped; skin green, netted; flesh white, sweet, and not very thick.

Colston Bassett Seedling Melon.—Fruit slightly oblong, blunt at both ends; skin netted, yellow when ripe; flesh white, melting, very juicy, and very delicately perfumed.

Hero of Lockinge Melon.—Fruit medium-sized, rounded; skin bright yellow, netted; flesh almost white, very tender, melting, rich, and excellent. One of the best of Melons.

Longleat Perfection Melon.—Fruit large, rounded; smooth, greenish yellow skin; flesh white, very melting, juicy and high flavoured.

Queen Emma Melon.—Fruit rather large, almost round; skin thin; flesh white, very melting. A productive kind.

III. Green-fleshed Varieties

Bailey’s Green-flesh Melon.—Fruit medium-sized, round ovate, smooth, greenish yellow; flesh green, very tender, sweet, and richly flavoured.

Baltimore, or Acme, Melon.—A climbing variety, rather more netted than our own variety.

Beechwood Melon.—Fruit oval, netted, yellow-green when ripe; flesh pale green, melting, sweet, and perfumed. Ripens half-late.

Davenham Early Melon.—Fruit small, spherical, with slightly marked closely netted ribs and smooth furrows. The flesh is green and very melting. It is very like the Green-fleshed Pineapple Melon, but not so trailing.

Eastnor Castle Melon.—Fruit slightly oblong, nearly smooth, scarcely marked by a few tracings when ripe, and then becoming pale yellow, having been previously of a perfectly uniform dark green; flesh very tender, sometimes a little clammy. A productive kind.

Egyptian Green-flesh Melon.—Fruit rounded, blunt at both ends, slightly netted; skin gray or silvery; flesh sweet and perfumed.

Gilbert’s Green-flesh Melon.—Fruit rather large, oval, yellow when ripe; flesh juicy and melting. A good and productive variety.

Gilbert’s Improved Victory of Bath Melon.—Fruit rather large, shortly oval, not much netted, and with ribs slightly marked; flesh pale green, melting, and highly perfumed. This variety somewhat resembles the Green-fleshed Sugar Melon, but its fruit is not so large.
Golden Queen Melon.—A vigorous kind, probably a sub-variety of the preceding one, with somewhat larger and well-netted fruit; flesh firm, juicy, and highly flavoured.

Hackensack Melon.—This is a vigorous form of the Green-fleshed Pine-apple Melon, with spherical fruit.

Extra Early Hackensack Melon.—Much in request in New York markets, and about ten days earlier than the type.

High Cross Hybrid Melon.—Fruit medium-sized, spherical, and of a uniform white colour; flesh quite green, rather thick and melting.

Montreal Market Melon.—Very big, rather late, spherical or slightly oblong, the ribs well marked; skin dark green and netted all over; flesh light green and sugary.

Rocky Ford, or Netted Gem, Melon.—A late variety; fruit almost round or slightly oval, ribs not high; skin thin, netted, first green then a peculiar gray when ripe; flesh pale green and very sweet. One of the favourites of the American markets, and grown in large quantities in Colorado State.

Skillmann's Netted Melon.—A sub-variety of the Green-fleshed Pine-apple Melon, with fruit twice as large.

William Tillery Melon.—Fruit oval, with ribs very feebly marked; skin dark green, slightly netted when ripe; flesh very green, not very thick, quite melting and exceedingly sweet, but deficient in delicacy of flavour.

II. CANTALOUP, or ROCK MELONS

French, Melons cantaloups. German, Cantaloup-Melone. Italian, Zatta.

Spanish, Meloncillo de Florencia.

The name of Cantaloup Melon is of Italian origin, and dates back several centuries. It is now used to denote those varieties of Melons with warty skins, which is supposed to have been the distinctive feature of the original Cantaloup Melon. In regard to certain varieties it is not always easy to draw a hard-and-fast line between the Cantaloup Melons and the Netted Melons.

Bellegarde Cantaloup Melon.—A rather slender plant of vigorous and rapid growth; the leaves are light
gray-green, the fruit, which is rather long than round, measuring usually 4 to 6 in. in length by about 3 in. in diameter. It is only slightly ribbed and not very warty. It is easily recognised by the length and slenderness of the fruit-stem. The flesh is very thick, sugary, perfumed, and a fine deep orange. In earliness it is equal, if not superior, to the Early Black Rock Melon.

**Vaucluse Cantaloup Melon.**—Plant of rather vigorous growth, with stems and leaves quite like those of a Cantaloup Melon. The leaves are slightly cut and rather dark green. The fruit is borne on a long stalk, is deeply ribbed, and remarkable for its very flattened shape, being little more than 2 in. deep, while it is often 6 in. in its transverse diameter. Its weight is more frequently under than over two pounds and a quarter. The skin is nearly smooth, and is marbled with dark green on a pale green ground. This little Melon is remarkable for its very great earliness, and is sent to the Paris markets in June and July from the department of Vaucluse.

**Apple-shaped Cantaloup Melon.**—A vigorous and productive plant. The leaves are large and rounded. The fruit are numerous, small, and round, measuring about 4 in. in diameter by about 3 in. in depth; it is very slightly ribbed. The skin is rough and dark green when ripe. The flesh is dark orange, thick, juicy, and sugary, filling almost entirely the seed cavity. It is a good Melon for small gardens, for its productiveness on a given surface is quite equal to that of the large-fruited sorts and is longer in point of time.
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Prescott Early Frame Melon.—A medium-sized plant. Leaves broad, rounded or slightly angular, of a light gray-green colour, and almost always folded in the shape of a funnel; fruit spherical, or slightly flattened at the ends, with the ribs marked, faintly warted, marbled with dark green on a pale green ground, and with the bottom of the furrows a uniform olive-green; flesh orange-coloured, thick, juicy, and melting. The diameter of the fruit is from about 5 to 6 in., and its length (from stem to eye) from 4 to 5 in. Its weight ranges from twenty-six ounces to over two pounds. A plant should carry only one fruit for the early crop, and two for the general crop. This variety is remarkably early, and its quality is almost invariably excellent. It and the Early Black Rock Melon are the best two kinds for forcing under frames.

![Prescott Early Frame Melon (1/4 natural size).](image1)

Early Black Rock, or Des Carmes Cantaloup, Melon.—A medium-sized, rather branching plant. Leaves largish, of a dark, shining green colour, very distinctly five-lobed, folded at the edges, almost in the shape of a funnel; leaf-stalk short and thick; fruit nearly spherical, but slightly flattened at the ends, with ribs clearly but not very deeply marked; skin usually smooth and without warts, of very dark green, almost black, turning to orange when ripe; flesh orange-coloured, thick, sweet, perfumed, and of excellent quality. The diameter of the fruit varies from about 6 to 7 in., and its length (from stalk to eye) from about 5 to 6 in.; it weighs from about two pounds and a quarter to three pounds and a half. A plant may carry two fruit for the general crop. This is one of the best and most easily grown of the early Melons.

![Early Black Rock, or Des Carmes Cantaloup, Melon (1/4 natural size).](image2)

Bomb-shaped Cantaloup Melon.—A very vigorous grower, with numerous leaves of vivid green, very much cut, especially when young. The fruit is oblong, narrowed at both ends, sometimes slightly netted or scaly, and a black-green when ripe. The skin is very thin; the flesh dark orange, very tender and very juicy. Evidently sprung from the Black Rock or des Carmes Melon, which it resembles except in shape, it is very productive,
a plant producing three or four fruit, which ripen in succession up to September or October. It is suitable for frame as well as open culture.

Sugar Cantaloup Melon.—A medium-sized, very branching, vigorous, and hardy variety. Leaves rather large, distinctly lobed, and dark gray-green; fruit nearly spherical, or slightly flattened at the ends, with ribs not very strongly marked, of a uniform silvery gray colour, not very distinguishable from the colour of the bottom of the furrows, which is a pale gray; flesh orange-coloured, very thick, sweet, juicy, and perfumed; skin remarkably thin. The diameter of the fruit is about 5 or 6 in., and the weight usually ranges from about 2 lb. 10 oz. to 3 lb. 13 oz. A plant may easily carry two fruit. This is one of the varieties which succeed the best in the open air.

Large Rock Prescott Cantaloup Melon.—A rather vigorous and branching plant. Leaves medium-sized, folded at the edges, often five-lobed, and a rather deep, light green; fruit large, and very much flattened at the ends; ribs broad, very much wrinkled, covered with knobs and protuberances of all shapes, and irregularly variegated with dark and pale green on a whitish ground. The ribs are separated by very deep, narrow furrows. Flesh orange-coloured, very thick, exceedingly fine flavoured, juicy, and melting. The skin also is thick, but owing to the shape of the fruit, that does not prevent the flesh from being very abundant. The length of the fruit, from the stalk to the eye, varies from about 5 to 6 in., and the diameter from 9 to 11 in., while the weight ranges from five and a half to nearly
nine pounds. A plant is generally allowed to carry only one fruit, or, in rare cases, two.

Silvery Prescott Cantaloup Melon.—This variety only differs from the preceding one in the colour of the ribs being somewhat more metallic, and in the fruit being a little larger, but of the same quality. The two varieties are those which are the most extensively grown by the Paris market-gardeners, who supply them in abundance from July to the end of October. As the large Prescott Melons are grown to an enormous extent, new varieties of them are of frequent occurrence. Whenever a particularly good fruit possesses any exterior characteristic which distinguishes it, even in a slight degree, from others, the cultivators aim at reproducing this characteristic as indicative of the quality, and that is how a new variety is often established.

Parisian Cantaloup Melon.—A vigorous plant with short and branching stem and dark green leaves, moderately cut and lobed. The fruit is large, spherical, about 12 in. in diameter, the ribs being separated by well-marked but very shallow furrows. The skin is silvery white with sometimes dark green blotches or warts. It is very like the Silver-white Prescott Cantaloup Melon, the most important difference being in the depth of the flesh in comparison with that of the rind. It would be difficult to find a Melon possessing depth of flesh and thinness of rind in the same degree.
Algerian Cantaloup Melon.—A rather dense-growing plant, with numerous short branches. Leaves dark green, slightly cut, and very much folded at the edges, which gives them the appearance of being five-lobed. They are almost turned round in the shape of a funnel, and are very variable in size, those on the lower parts of the stems being three or four times as large as those at the ends of the branches. Fruit slightly elongated, sometimes spherical, bearing embossed warts or scabs, which, as well as the bottoms of the furrows, are of a very dark green, almost black, colour.

Vauriac Cantaloup Melon.—Evidently a selection from the Silver-skinned Prescott Cantaloup Melon, which it resembles in colour, but not in its thick, well-developed ribs, separated by deep furrows, and rough, sometimes scaly, skin. The flesh is a fine orange-red, deep, juicy, and of excellent quality. The fruit is large and heavy. The defect of this variety is the thickness of its skin, as compared with some newer varieties, especially the Parisian Cantaloup Melon. It ripens mid-season, and can be well grown in small gardens, as well as market-gardens.
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contrasting strongly with the light silvery hue of the other parts of the ribs. The dark green parts change to orange colour, but not fully until the fruit is over-ripe, so that it should be gathered before the change takes place. The length of the fruit varies from 6 to 10 in., and the diameter from about 5 to 8 in., the weight ranging from about four and a half to six and three-quarter pounds. A plant may carry two fruit.

It is surprising that this Melon is not grown by the Paris market-gardeners, as it is one of the hardiest summer Melons, and surpasses all of them, perhaps, in uniform goodness of quality. The flesh is thick, juicy, perfumed, and always very sweet. Ripens half-late.

Green-fleshed Cantaloup Melon.—A medium-sized, branching, rather slender-stemmed plant. Leaves medium-sized or small, dark green, folded at the edges, and often rather deeply cut into five lobes; fruit spherical, or slightly flattened at the ends, with faintly marked ribs, light green at the bottom of the furrows, and slightly warted on the convexity of the ribs, which are marbled with white and dark green. The length of the fruit varies from about 5 to 6 in., the diameter slightly exceeding those dimensions, and the weight ranging from about 2 lb. 10 oz. to 3 lb. 5 oz. A plant may carry two, and sometimes three, fruit. Flesh pale green, very thick, melting, juicy, sweet, and delicately perfumed. This is one of the finest flavoured of all the Cantaloup Melons.

Black Portugal, or Rock Cantaloup, Melon.—A very vigorous, branching plant, with very large, soft, rounded, entire leaves, of a clear-green colour, more like the leaves of Netted Melon than those of a Cantaloup. Fruit very large, slightly oblong, very blunt, and almost flat at the end farthest from the stalk; ribs deeply marked; skin irregular, knobby, and marked with spots of very dark green on a lighter green ground; stalk very long, and swollen
to a remarkable degree close to the fruit. The shape of the fruit is somewhat variable, the length sometimes exceeding the diameter, and sometimes the reverse. The extreme diameters range from about 10 to 12 in. and the fruit often weighs from eleven to thirteen pounds. A plant should not be allowed to carry more than one fruit.

The Maron Melon, which was mentioned some years ago, and which weighed, it is said, as much as twenty pounds, is a selection from the Black Portugal Melon.

OTHER VARIETIES OF CANTALOUPE MELONS

Archangel Cantaloup Melon.—A handsome, medium-sized variety. Fruit nearly spherical, or slightly flattened at the ends, with ribs faintly marked, and a gray-green, not very warty, skin, almost intermediate in appearance between the White Prescott and the Sugar Cantaloup Melon; flesh red, thick, juicy, sweet, and high flavoured.

Épinal Cantaloup Melon.—This appears to be a sub-variety of the Prescott Early Frame Melon, which it somewhat exceeds in size. The fruit is almost spherical, with ribs pretty well marked, and a pale green skin variegated with gray. Flesh red, and very thick.

Early English Cantaloup Melon.—This variety, which is now not much grown, is distinguished by its small size and great earliness. The fruit is slightly flattened at the ends, and does not exceed 4 or 5 in. in diameter. Flesh red, fine flavoured, and good.

Mogul Cantaloup Melon.—Fruit almost pear-shaped, twice as long as broad, with very prominent ribs; skin wrinkled, velvety, and covered with warts; flesh red and thick, but deficient in flavour. Ripens very late.

Black Dutch Cantaloup Melon.—Fruit very large, oblong, sometimes almost pear-shaped; ribs well marked, warty, of a dark green colour, almost black, more or less marbled with paler green; skin thick; flesh orange-red, comparatively scanty, and rather coarse. Ripens late.

Orange Cantaloup Melon.—A small oblong Melon, ribbed; with orange-coloured, firm, and not very thick flesh. Inferior in all respects to the Bellegarde Cantaloup Melon.

Passy Cantaloup Melon.—This Melon almost exactly resembles the Prescott Early Frame Melon in all the parts of the plant, differing clearly from it, however, in the fruit, which in the Passy Melon is smoother, more regularly spherical,
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and considerably smaller. The skin is not warty, but simply spotted with darker green on the parts of the fruit which are exposed to the sun. The fruit seldom exceeds 4 in., or a little more, in diameter, and the average weight is from one pound and a half to one pound and three-quarters at the most. The flesh is red, thick, sugary, and of a very uniformly good quality, even in fruit which ripen late in autumn.

C. Prescott à Écorce Mince.—A handsome variety, more spherical in shape than most of the Prescott Cantaloups commonly grown about Paris, and yet coming very near the Sugar Cantaloup, which is also distinguished by the thinness of the skin.

C. Prescott Cul de Singe.—In this variety the eye of the fruit is considerably enlarged, the part of the fruit around it being swollen in such a manner as to give the fruit something of the appearance of a Turk's-Cap Gourd. This peculiarity of shape being sometimes found to be accidentally accompanied with a remarkably good quality in the fruit, has caused it to be much sought after by some amateurs, but there is really no necessary connection between the two things, since quite as good fruit are found amongst the ordinary varieties of Prescott Melons. The peculiar shape, moreover, is not confined to this variety, as it occasionally occurs in the Sugar and other Cantaloup Melons, and even in the Netted Melons, and is never found to be accompanied with an invariable improvement of quality in any variety.

Queen Anne’s Pocket Melon, or Pomegranate Melon.—A slender climbing plant of light foliage, the leaf more or less deeply
divided into five lobes. Fruit numerous, very small, depressed at the ends, unribbed, but marked with bands of green and yellow; flesh not thick, pale orange, and uneatable; seeds small and oval shaped. The scent of this fruit, which resembles that of other Melons, though less powerfully, is pleasant enough in the ripening fruit; but the flavour of the fruit does not correspond with the perfume, and its chief value as a plant is for covering trellises, etc. To this variety has been long ascribed the Peach Melon, a small, smooth, yellow fruit, scarcely worth eating when raw, but as a preserve recalling the flavour of the Peach to some palates; but it is rather referable to the Quito Melon, already mentioned, if indeed the two are not identical.

**WATER-MELON**

*Citrullus vulgaris*, Schrad.; *Cucumis Citrullus*, Ser.; *Cucurbita Citrullus*, L. *Cucurbitaceae*.


Native of Africa.—Annual.—The Water-Melon is a climbing plant with slender and very long stems, particularly suitable for warm climates, where the watery but insipid pulp of the fruit is considered very refreshing. The whole of the plant is covered with long, soft, grayish hairs. The leaves are rather large, and divided into numerous segments, which are also cut or lobed. All the divisions of the leaves, as well as the spaces between the divisions, are rounded in outline, which gives the foliage of the plant a very peculiar appearance. The flowers are rather like Melon-flowers; they are monoeccious, and the female flowers are placed on the top of the ovoid and very hairy ovaries, which, as they grow, become changed into perfectly smooth, spherical, or oblong fruit. The colour of the fruit is sometimes a uniform more or less dark green, and sometimes variegated and marbled with grayish green on a darker ground. The fruit is filled with flesh or pulp, the colour of which varies from greenish white to dark red. The seeds are in longitudinal rows, and are flat, oval, short, and of various colours—white, yellow, red, brown, or black. Their germinating power lasts for six years. The varieties of Water-Melons are almost without number, the plant being very extensively cultivated in countries where little importance is attached to pureness of variety, and where different kinds may be seen growing and flowering side by side.

**CULTURE.**—The Water-Melon, being a native of warm countries, is not much grown in Europe, except on the shores of the Mediterranean and in the south of Russia, where it forms an important article of food. In all tropical countries it is one of the commonest
WATER-MELON

fruits, and is grown there, like the Melon, in the open air and without any trouble. In the climate of Paris it requires, like the Melon, the aid of artificial heat; but it is only grown there as a curiosity, the fruit being always insipid. The only difference in the culture of it from that of the Melon is, that the Water-Melon plants are never pinched or stopped, the produce being always better the more freely the stems are allowed to grow. We have never known it to be well grown in England.

USES.—The ripe pulp of the fruit is eaten raw, like a Melon. Sometimes the fruit is sliced, and preserved either alone or mixed with other kinds of fruit. It is also made into jam. Before it has ripened, it may be boiled and eaten like a Vegetable Marrow. It is of great value in hot countries.

Early Russian Water-Melon. — A vigorous plant, with olive-green fruit, weighing usually less than four pounds. It is the earliest of all Water-Melons, ripening in ordinary seasons as early as August. The flesh is melting and juicy. It is the best of all Water-Melons.

Early Rodosto Water-Melon (Black-seeded).—Not so early as the Seikon, it ripens well in the climate of Paris. A vigorous plant, with stems 10 ft. long, bearing many fruit of pale green colour, rather small, spherical, very slightly
flattened, with ribs faintly marked. The flesh is red, deep, juicy, very sugary, and of a very pleasant flavour. Grown on a hot-bed, it ripens in average seasons in the second half of August.

**Very Early Seikon Water-Melon.** — A variety introduced from Japan, of remarkable earliness, owing to which it ripens better in the climate of Paris than most Water-Melons, which, as grown in the north of France, are generally poor in flavour. It has a rather short stem, and deeply cut leaf, quite distinct, and wilting readily. The fruit is almost spherical, slightly flattened at the ends; the colour dark green, with sometimes faintly black streaks. The flesh is red, and the seeds are black.

**Red-fleshed and Red-seeded Water-Melon.** — A very early Water-Melon. The fruit is slightly oblong, olive-green, and about 7 or 8 in. in length, and about 4 in. in diameter, weighing two to four pounds. It is a productive and well-shaped variety from Provence, early enough to ripen well in the climate of Paris. The flesh is melting, very juicy, delicately perfumed, and a fine bright red.

**Black-seeded Water-Melon.** — Fruit oblong, 20 in. to 2 ft. long and 12 to 14 in. in diameter; skin smooth, dark green; flesh red, very melting, slightly sweet, and filling the whole of the fruit; seed varying from dark red to black. This variety is most usually eaten raw, and, along with its sub-varieties, is the kind most commonly grown on all the shores of the Mediterranean.

The *Helopa* Water-Melon is a vigorous plant, with very large, spherical, or slightly flattened fruit; skin thin, pale green, marbled
with still lighter green; flesh greenish white, firm, but not very sweet; seed black. The fruit sometimes weighs nearly five pounds. It ripens half-late, and is seldom eaten except as a preserve. It is sometimes used for feeding cattle.

Red-seeded Water-Melon.—A vigorous plant, but not so luxuriant in growth as the black-seeded variety. The stems spread along the ground, and are seldom more than about 8 ft. long; they have comparatively few branches. The leaves are broad, with the lobes broader and less cut than those of any other Water-Melon. Fruit spherical, 12 to 16 in. in diameter, of a rather pale green, variegated with gray bands marbled with green; flesh watery, but rather firm, and greenish white; seed pink or red. The fruit of this variety requires nearly four months' heat to ripen it, and is chiefly used preserved or made into jam.

American Varieties

In the United States Water-Melons are very highly esteemed and very extensively grown. The chief varieties are the following:

Black Spanish Water-Melon.—Fruit large, rounded, or shortly oblong, with ribs slightly marked; skin nearly black; flesh dark red; seed brown or blackish. A hardy and productive kind.

Citron Water-Melon.—A kind only used for preserving. Fruit small, spherical, marked with alternate bands of dark green and silvery white; flesh white, very firm, almost hard, scarcely edible in the raw state. It is cut in slices, and preserved like Citrons.

Cuban Queen Water-Melon.—Fruit medium-sized, oval, marked alternately with bands of light and dark green; flesh bright red and sugary.

Excelsior Water-Melon.—A handsome, almost spherical, fruit.

Florida Favourite Water-Melon.—Early, very large, long, streaked with light green on a darker ground; flesh deep red and good in quality.

Gipsy Water-Melon.—An enormously large kind. Fruit oblong, dark green, marked with paler spots in longitudinal bands; flesh red; seed brown or black.
Ice-cream, or Peerless, Water-Melon.—Fruit rounded, large, often flattened at the ends; skin thick, of a very pale green; flesh white and sweet; seed white.

Icing, Ice-rind, or Strawberry Water-Melon.—A sub-variety of the White-seeded Water-Melon, remarkable for the red colour of the flesh of the fruit, which is of moderate size, very sweet, melting, and agreeably perfumed.

Mountain, or Mountain Sweet, Water-Melon.—Fruit large, elongated, oval, sometimes slightly contracted like a Gourd, and without ribs; skin marked with faint bands, some pale, others darker in colour; flesh red, entirely filling the fruit; seed more or less dark brown. A hardy and productive kind.

Mountain Sprout Water-Melon.—This variety comes exceedingly close, in every respect, to the preceding one, but is a little later.

Orange Water-Melon.—Fruit medium-sized, oval; skin smooth, marbled with dark green on a paler green ground; flesh red, tender, and sweet.

Rattlesnake Water-Melon.—A fine form of the Black-seeded Water-Melon. Fruit oblong, elongate, and of a uniform dark green colour; flesh very red.

Round Light Icing, Ice-rind, Strawberry Water-Melon.—White-seeded, remarkable for the red colour of its flesh. Medium-sized fruit, rounded; flesh very sweet, pleasantly perfumed, and melting.

Dark Icing Water-Melon.—Is a deeper green than the foregoing and the Long Light Icing, or Gray Monarch; has larger fruit.

Sweet Heart Water-Melon.—Fruit large, rounded or slightly oblong; skin pale green, with bands of deeper colour; flesh red, melting, and sweet.

Many other varieties of Water-Melons might be mentioned, as they are perhaps as numerous as those of Melons properly so called; but as this work is chiefly written for countries in which the cultivation of Water-Melons seldom succeeds, we limit ourselves to the number just described.

MINT, or SPEARMINT

*Mentha viridis,* L. *Labiatae.*

*Menthe verte.*

Native of Europe.—Perennial.—A plant with a creeping root-stock. Stem erect, with spreading branches at the top; leaves nearly sessile, lanceolate-acute, slightly rounded at the base, and with distantly placed teeth on the edges; flowers pink or lilac, in cylindrical spikes; seed very scanty, exceedingly fine, roundish, brown.
CULTURE.—This plant is usually propagated by division in spring. It prefers a cool moist soil, and a plantation of it will last for several years, if the stems are cut off close to the ground every autumn, and a layer of good soil or compost placed over the plants.

USES.—The leaves and the ends of the shoots are used for seasoning and for Mint sauce, which, in England especially, is considered indispensable for some dishes.

PEPPERMINT

*Mentha piperita, L. Labiatae.*

French, Menthe poivrée. German, Pfeffermiinze. Danish, Pebbermynte.

A native of North Europe.—Perennial.—A plant with a creeping stem, which readily takes root. Leaves stalked, oblong or lanceolate-acute; flowers in a cylindrical-oblong spike and of a red-violet colour. This species does not produce seed.

CULTURE.—The Peppermint-plant is grown in the same manner as the Common Mint or Spearmint. Although, in the wild state, it is usually found in parts of meadows which are wet and almost under water, it nevertheless succeeds well in moist, deep garden soil. It is always propagated from cuttings of the stems, which take root with the greatest readiness.

USES.—The leaves and stems are sometimes used for seasoning, but they are chiefly employed for the distillation of the essence of peppermint.

Japanese Mint.—Introduced from Japan, it is very like the Peppermint, but differs from that by its flowers being situated at the axils of its leaves instead of being produced in terminal spikes, and also by being reproduced by seed. Its cultivation is the same as that of the Peppermint, except for the fact that it can be raised from seed. The uses of both are the same. Like the Peppermint, it contains menthol, but in larger quantity.

PENNYROYAL

*Mentha Pulegium, L. Labiatae.*

Menthe pouliot.

Native of Europe.—Perennial.—A plant with prostrate stems, which readily take root, bearing round-oval, slightly hairy leaves of a gray-green colour. Flowers small, lilac-blue, in rounded whorled clusters rising one above another in tiers on the stem, sometimes to the number of ten or twelve; seed exceedingly fine, oval, and of a light brown colour. The whole plant gives out a very agreeable odour, which is somewhat more powerful than that
of any other kind of Mint. The Pennyroyal prefers stiff moist soils. It is propagated by division, and a plantation of it will last for several years. The leaves are used for seasoning puddings and various dishes. It is seldom seen in English kitchen-gardens.

**CAT-MINT**

_Nepeta Cataria, L. Labiatae._

_French, Menthe de chat._

Native of Europe.—Perennial.—A tall plant, with erect branching stems about 3½ ft. high. Leaves stalked, oval or heart-shaped, notched at the edges, and whitish on the under-surface; flowers white, in terminal clusters composed of small heads which are wide apart at the bottom, but become more crowded towards the top; seeds brown, smooth, ovoid, with three well-defined angles. Their germinating power lasts for five years. It is easily raised from seed sown in spring or autumn in lines, which should be 20 in. apart, as the plants attain a considerable size. They require no attention, and will last for several years, if the ground is kept free from weeds. The leaves and young shoots are used for seasoning.

**MUGWORT**

_Artemisia vulgaris, L. Compositae._

_French, Armoise. German, Beifuss. Dutch, Bijvoet. Italian, Santolina._

Native of Europe.—Perennial.—An exceedingly hardy plant, forming very long-lived tufts or clumps. Leaves dark green on the upper surface, whitish underneath, pinnate, with oval-lanceolate segments, the lower ones stalked, the stem-leaves sessile and auricled; stems from 2 to over 3 ft. high, red and furrowed; flower-heads small, green, in large, erect, pyramidal, irregular clusters on the ends of the stems and branches; seeds very small, oblong, gray, and smooth. Their germinating power lasts for three years.

**CULTURE.**—Exactly the same as that of Wormwood (see Wormwood).

**USES.**—The leaves have a strong, bitter, aromatic taste, and are sometimes used for seasoning.

**MUSHROOMS**

_Agaricus campestris, L. Fungi._

_French, Champignon comestible. German, Schwamm. Flemish and Dutch, Kampernoelie. Italian, Fungo pratajolo. Spanish, Seta._

The cultivated Mushroom is the same kind as that which grows naturally in meadows and pastures, and in the wild state is known
MUSHROOMS

in France by the names of *Champignon Rose*, *C. des Prés*, and *C. de Rosé*. In this species, as in the case of most other Mushrooms, people generally suppose that the parts which in reality are only the organs of fructification are the entire plant. The true plant, however, which feeds, grows, and finally prepares to flower, is the network of whitish threads which form what is commonly called the "spawn," or, botanically, the *mycelium*, of the Mushroom. The growth of this spawn, which is suspended in dry weather, becomes active under the influence of moisture accompanied with a sufficient degree of heat, and is developed in an especial degree in horse-manure, which appears to be the most favourable medium of all for the growth of this species. When the Mushroom-plant is on the point of flowering, it swells and produces small whitish excrescences, which soon assume the shape of a miniature parasol, usually white on the upper surface, and covered underneath with a number of very thin radiating plates or "gills," which are at first of a pale pink colour, and gradually change to brown. This parasol or cap is borne on the top of a cylindrical, fleshy, white stalk. The colour of the "gills" is an index whereby the Edible Mushroom is distinguished from the poisonous, and happily rare, kinds with which it might be confounded.

In the neighbourhood of Paris several varieties of the Edible Mushroom are in cultivation. These differ from one another in the colour and general appearance of the skin. It has been found from experience that these varieties (of which there are three principal ones, viz. the White, the Gray, and the Yellow) are not invariably constant, and that after some time, and when removed from the special conditions under which they were produced, they lose their distinctive character, and revert to the Common White kind. After several comparative trials, the White variety appears to us to be the best for the table. The Yellow variety is not so tender nor so well scented, while the Gray variety, although of a stronger flavour, has the drawback of discolouring the sauces made with it, even when it is not nearly full grown.

CULTURE.—Mushrooms may be easily grown everywhere,
and at all seasons, by following some directions which we shall endeavour to give as briefly and clearly as possible. The conditions essential to success in cultivating Mushrooms consist in growing them in very rich artificial soil and in a moderately warm steady temperature. And it is for this last that cellars and old subterranean quarries are often utilised for their culture. Any other kind of place would answer equally well, provided that, either naturally or by the use of artificial means, its temperature never rose above 86° Fahr., nor fell much below 50° Fahr.

After selecting a suitable place, the first thing to attend to is the making of the bed or beds in which the Mushrooms are to grow. The indispensable ingredient of this is horse-manure, if possible that of strong, well-fed animals, not too abundantly bedded with straw, for it is best that the manure should not contain too much straw. It will not do to make the beds with this manure just as it comes from the stable, as the fermentation would be too great and would give out too much heat. It should, therefore, be tempered down by mixing it as thoroughly as possible with a fourth or a fifth part of good garden soil. As soon as this is done, the beds should be at once made with the mixture, which will ferment slowly and give out a moderate constant heat. Care should be taken to place the beds in a very well-drained place, rather dry than damp; and when they are made, all projecting straws, etc., should be removed and the surfaces made level and very firm.

If the manure is used pure, as it is by some Mushroom growers about Paris, it should be allowed to spend some of its heat before being employed. For this purpose it is brought from the stables to a place of preparation, where it is put into a square heap, about a yard or more high, formed of successive layers, well mixed together, so as to render the whole mass as homogeneous as possible, all foreign substances being carefully eliminated. Any parts that seem too dry are slightly moistened; the sides are then
trimmed and trodden down well, so as to reduce the height to about 2 ft. 8 in. The heap is then left until the heat produced by the fermentation threatens to become excessive, which is denoted by the hottest parts commencing to turn white. This usually occurs in from six to ten days after the making of the heap. The whole heap must then be taken down and made up again exactly as before, taking care to make the interior of it consist of the manure which was previously on the outside, and which was consequently less fermented. It generally happens that within a few days after the heap has been thus re-made, the fermentation becomes so violent that the heap has to be thrown down and re-made a third time.

Sometimes after the second re-making, the manure will be fit for forming the beds. It may be known when this can be done without any danger by the manure having become of a brown colour, the straw having entirely lost its usual consistence, and the whole being elastic and greasy to the touch, and having no longer the smell of fresh horse-manure, but rather that of the Mushroom. It is difficult to obtain a good preparation of horse-manure unless a sufficient quantity is operated upon at once.

The heap should measure at least a yard, or a little more, every way. This is a frequent cause of failure with amateurs, and should be avoided. Even if a less quantity is required for the beds, the manure should be prepared in a heap of at least the dimensions we have just mentioned, and any of it that is not required for the Mushroom-beds will be very useful for any other kind of vegetables in the kitchen-garden.

When the manure is in a proper condition, it is brought to the place where the Mushrooms are to be grown and made into beds at once. The beds may be of any shape or size desired, but experience has shown that both the manure and the space at disposal will be employed to the best advantage by making the
beds from 20 to 24 in. high, and about as wide at the base. An excessive rise of temperature from a fresh fermentation is less to be apprehended in beds of this size than in larger ones. When there is a good deal of room to spare, the best plan is to make the beds sloping at both sides and of any length that may be thought fit, but always of the same height and the same width at the base as we have just mentioned. When the beds, however, are made up against a wall or other perpendicular support, and have but one sloping side, the width at the base should be less than the height. Beds may also be made in old tubs, in casks sawn in two, or on plain flat boards, in which cases the beds should be of a conical shape, or in the form of the heaps of broken stones or road-metal often seen on roadsides. In this way it is possible to carry beds ready-made into cellars or other parts of dwelling-houses, where one would not like to bring in a lot of rough manure and litter the place by making the beds there.

The beds are made by hand. The dung to be in a fit condition must be mellow and well divided, and if hard or in lumps must be crushed. The more compact material should be again mixed with the straw portion, so that the whole will be of an equal texture. It should be placed in regular layers, each layer being firmly trodden down. When the bed has attained the proper height, the sides should be made slanting and carefully trimmed, all projecting straws should be withdrawn and the surface made smooth and firm.

After the beds are made it is best to wait a few days before spawning them, in order to see whether any excessive fermentation will ensue. This may generally be pretty well ascertained by thrusting the finger into the bed, but the surest way is to use a thermometer. As long as the temperature is over 30° C., or 86° Fahr., the bed is too hot, and must be allowed time to cool down. The cooling will be quickened by making a few holes here and there in the bed with a stick, to allow the heat to escape. When the temperature stands pretty steadily at about 25° C., or 78° Fahr., it is time to put in the spawn. This may sometimes be found growing naturally in old hot-beds, or on the edges of manure heaps, and may be used for this purpose; but it is far better to employ the dried spawn sold by seedsmen, which may be obtained at all seasons, and which grows much quicker, is more to be
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depended on, and will keep good from one year to another. For a few days before it is used, it should be kept in a moderately warm, moist atmosphere, which has the effect of stimulating it into a more speedy and certain growth. For that purpose, after having been slightly moistened on both sides, it may be spread out on the beds themselves or between two beds. Just before use, the spawn should be broken up in pieces about the length and thickness of the hand by half that width, and each piece then inserted lengthwise into the bed, flush with the surface, into openings made with the hand, at a distance of from 10 to 12 in. each way, carefully pressing the dung around each piece after insertion.

In beds of the usual height (from 20 in. to 2 ft.), two rows of pieces are generally set, in such a way that those of the upper row may be opposite the intervals between those in the lower row. The pieces should only be buried their own depth in the bed, and they are commonly put in with the right hand, while the left is employed to excavate holes for their reception. If the bed has been made in a place with a sufficiently high and steady temperature, there is nothing further to be done but to wait until the Mushrooms appear. But if it has been made in the open air, or in a place exposed to a change of temperature, it should be covered with straw, long manure, or hay, which will serve to confine a certain amount of uniformly warm air around the bed.

If the work has been properly done, and the conditions are favourable, the spawn should commence to grow in seven or eight days after it was placed in the bed. At the end of that time the beds should be examined, and any pieces which have not germinated should be replaced by fresh ones. The failure of a piece to germinate is indicated by the absence of white threads from the manure which surrounds it. In a fortnight or three weeks after spawning, the spawn should have permeated the entire bed, and should begin to show itself at the surface.

When this is accomplished, the pieces of spawn should be with-
drawn, or they would become mouldy and spoil the Mushrooms in their immediate vicinity. The empty openings should be closed by gentle pressure, the surface made smooth again, and the surrounding place carefully swept and cleaned of all decaying matter. The top and sides of the bed should then be covered with a thin layer of soil, for which a light mould should be used, slightly moistened, but not too wet. If possible use virgin soil of a light nature and containing some lime, or old plaster finely crushed, sieved, and mixed with quarry sand. If the material chosen does not itself contain saltpetre, give a watering with a weak solution of this or liquid manure. The soil should not be thicker than about \( \frac{1}{2} \) in., and should be pressed down sufficiently to make it adhere firmly to the surface of the bed in every part. When the surface becomes dry, light waterings should be given sparingly. If the place is inclined to be dry, the surrounding soil or walls may be sprinkled with water to help maintain the bed in a permanent state of moderate moisture. Where a covering of litter or hay has been removed to perform any operation, it must be replaced at once.

In a few weeks after the layer of soil has been added, sooner or later according to the temperature, the Mushrooms begin to appear, and, in gathering them, care should be taken to fill the cavities left with the same soil which covers the bed. All injured or diseased Mushrooms should be at once removed, together with the soil adhering to them.

The bed will of itself continue to yield for two or three months, and for a longer time if watered with liquid manure, guano, or saltpetre; the results being much better if the liquid is of the temperature of from \( 20^\circ \) to \( 30^\circ \) C., or \( 70^\circ \) to \( 86^\circ \) Fahr., when applied. Watering, however, should be done carefully, so as not
to dirty the Mushrooms or interfere with their growth. By making three or four beds under cover in the year, a continuous supply may be secured; and besides, during summer, beds may be made in the open air, which will yield abundantly at a trifling expense. Hot-beds, in which other plants are grown, might have their sides and the spaces between the plants spawned, and would often yield well, provided their temperature was suitable for the purpose, and that care was taken to protect the young Mushrooms with a slight covering of soil as soon as they commenced to grow.

The very interesting Paris culture of Mushrooms is fully described, and illustrated with a variety of original woodcuts, in "The Parks and Gardens of Paris," second edition; and the English market-garden culture is fully treated of in Shaw's "London Market-Gardens."

Mushroom spawn produced by the old methods was apt to degenerate. Some Mushroom growers to counteract this obtained virgin spawn from spores born in farmyard manure heaps that had remained long undisturbed; but owing to the diversity of varieties and differences in the cultural value of spawn thus obtained, it failed to give satisfaction.

All attempts at raising virgin spawn by sowing the spores of the best Mushrooms were fruitless until, in 1897, Dr. Repin, after numerous attempts, discovered a way of producing virgin spawn. This virgin spawn, now manufactured by Messrs. Vilmorin-Andrieux et Cie. in their laboratory by Dr. Repin's process, is characterised by great vigour of growth, and, being raised from spores of the healthiest Mushrooms only, is entirely free from the noxious bacterial organisms so prevalent in spawn not sterilised by the new process, and is therefore not so liable to be attacked by diseases—a fact which removes one great hindrance to Mushroom growing. The virgin spawn is sold in the form of compressed slabs or tablets, of handy size, thoroughly pervaded by the spores. One hundred tablets weigh about eighteen pounds.

Before using the tablets they should be revived, i.e. slightly moistened on both sides, and laid out in a moist, moderately warm place, i.e. on the prepared beds themselves or between two beds. In five or eight days the tablets should be ready for use; they will then have an unctuous and fatty touch if pressed between the fingers, as also the smell of Mushrooms if a small portion of the inside is laid bare. Each tablet should then be split into two or three pieces, each piece being used separately and set into the bed in such a manner that the surface laid open is in contact with the prepared manure. A rapid and even growth of the spawn through the whole bed is thus secured.
THE VEGETABLE GARDEN

MUSTARD (WHITE or SALAD)

*Sinapis alba, L. Cruciferae.*


Native of Europe.—Annual.—A plant of rapid growth. Stem thick, often angular, branching, bearing incised leaves with rounded segments; flowers yellow, in terminal spikes; seed-vessels slightly hairy, terminating in a flat, membranous kind of beak, and swollen at the sides over the seeds. There are usually from three to four seeds in each side of the siliqua or pod, which is divided into two parts by a thin membranous partition. The seeds are white, quite spherical, and about the size of a Millet-seed. Their germinating power lasts for four years. The seed may be sown in pots, either in the open air or in a frame, and is cut as soon as the seed-leaves are well grown and of a good green, which is usually about six or eight days after the seed is sown. The leaves of this plant are generally only sent to table while they are quite young, when they are used in salads and for garnishing.

MUSTARD (BLACK, BROWN, or GROCER'S)

*Brassica nigra, Koch; Sinapis nigra, L. Cruciferae.*


Native of Europe.—Annual.—A plant with a rather slender stem. Radical leaves oblong, lyrate; stem-leaves becoming narrower as they approach the top of the stem; flowers yellow, in terminal spikes; siliques or seed-vessels long and slender, each containing about twenty small, almost spherical, red-brown seeds. The germinating power of the latter lasts for four years.

The Large-seeded Black Mustard is remarkable for the large size of its yellow-green leaves. The Small-seeded Black Mustard of Sicily appears to come nearer the wild form of the plant. Its leaves are about one-third smaller than those of the Alsace variety, and are also a darker green.

Like the White Mustard, this plant is only grown in kitchen-gardens for the sake of its young leaves, which are similarly used, and it is grown in precisely the same way. The ground seeds form the mustard of commerce or grocer's mustard.

CHINESE CABBAGE-LEAVED MUSTARD

Native of China.—Annual.—A large plant, attaining the height of from 4 to 5 ft. when in flower. Radical leaves very
large, often 14 to 16 in. long, lyrate, undulating in outline, and with the edges often turned in underneath. The blade of the leaf is of a delicate or yellowish green colour, and netted, and sometimes almost crimped like that of a Savoy Cabbage. The first leaves, which are produced on the lower part of the stem, are also long and wide, but those higher up become smaller, until they are almost linear near the top of the stem when the plant is in flower, being a little broader at the base which clasps the stem. Flowers yellow, broad, in terminal clusters; siliques almost cylindrical, each containing about twenty brown seeds, a little larger than those of the Black Mustard. The germinating power of the seed lasts for four years. The seed is sown, where the crop is to stand, in August, in the open air, either in beds or in drills from 16 to 20 in. apart. After sowing, the beds or drills should be watered a few times to ensure germination, but when the cool nights of September arrive, the plants will require no further attention. In about six weeks from the time of sowing, the leaves may commence to be gathered, and the plants will continue to yield until very frosty weather sets in. The seed may also be sown immediately after winter, but the plants soon run to seed, and never yield as fine leaves as those which are sown in autumn. The leaves are eaten like Spinach. They do not lose much in substance by cooking, and they have a very agreeable flavour. In warm countries they are highly esteemed among green vegetables.
Chinese Curled Mustard.—A curious variety of the Cabbage-leaved Chinese Mustard. It has the good qualities of the type, and its elegant foliage is very useful for garnishing. The uses and the culture are the same as for the type.

NASTURTIUM, or INDIAN CRESS (TALL or LARGE)

*Tropæolum majus, L. Tropæolaceae.*


Native of Peru.—Annual.—Stems climbing, sometimes nearly 10 ft. long when they find a suitable support; leaves alternate, long-stalked, peltate, entire or bluntly five-lobed, almost smooth; flowers long-stalked, large, with five orange-coloured petals spotted with purple, especially the two upper ones; seeds large, triangular, almost kidney-shaped, convex on one side, furrowed and wrinkled, and yellow-coloured. Their germinating power lasts for five years. The plant flowers continuously almost all through the summer.
NASTURTIUM (DWARF)

*Nasturtium* (Dwarf) 
*Tropæolum minus*, L. *Tropæolaceae.*


Native of Peru.—Annual.—A smaller plant than the preceding kind; the stem not so slender and not requiring support; leaves nearly round; flowers yellow, with five petals, the three lower ones especially marked with a purple spot; seeds of the same shape as that of the Tall Nasturtium, but usually smaller, more wrinkled, and browner. Their germinating power lasts for five years. Sometimes dwarf varieties of the Tall Nasturtiums are confounded with this species.

The culture of Nasturtiums is of the simplest. If sown during spring and summer in the open ground where the plants are to stand, they flower and seed profusely in about two or three months after sowing. The flowers are used for garnishing salads. The flower-buds and the seeds, while young and tender, are pickled in vinegar and used for seasoning, like Capers. For this latter purpose the Dwarf Nasturtium is to be preferred, as it flowers more abundantly than the Tall kind, and does not require stakes or any other kind of support.

NASTURTIUM (TUBEROUS-ROOTED)

*Tropæolum tuberosum*, R. and P. *Tropæolaceae.*


Native of South America.—Perennial.—Roots tuberous, conical, as large as a hen’s egg, with scale-like swellings, yellow in colour, striped with red, and pleasing in appearance; stems very branching, weak, about 3 ft. long; leaves peltate, divided into three or five blunt lobes; leaf-stalks red; flowers medium-sized, with a long spur and rather small petals of a yellow colour shaded with orange. The seeds seldom ripen in the climate of Paris, and the plant is propagated from the tubers.
The tubers are planted in April or May, in the open ground, 20 in. apart in every direction. The hoe should be used occasionally until the stems, spreading on the ground, cover it entirely. The tubers should not be taken up for use before the latter end of autumn, after the early frosts, as they do not form until late in the season, and are not affected by frost as long as they remain in the ground. When boiled like Carrots or Potatoes, the tubers are watery and rather unpleasant to taste, although the perfume is agreeable. In Bolivia, where the plant is much cultivated in high mountain districts, the people freeze the tubers after boiling them, and they are then considered a delicacy and are largely consumed. In other places they are eaten in a half-dried state, after having been hung up in nets and exposed to the air for some time.

**BLACK-BERRIED NIGHTSHADE**

*Solanum nigrum, L. Solanaceae.*


Native of Europe.—Annual.—A well-known wild plant, generally regarded as a weed, growing most usually near dwelling-houses and in cultivated ground. It has an erect branching stem from 1½ to 2½ ft. long, with simple, broad, oval leaves, often wavy at the edges. Flowers white, star-shaped, growing in small axillary clusters, and succeeded by round berries, about the size of a pea, of a black or, rarely, amber-yellow colour, and filled with a green pulp, mixed with very small pale-yellow lenticular seeds. The germinating power of...
the latter lasts for five years. The kind which is cultivated in
the Isle of France, under the name of Brède, does not differ,
botanically, from the common kind, but is more vigorous growing
and larger in all its parts. The seed is sown where the plants
are to stand, in April, in beds, or, preferably, in drills 12 to 14 in.
apart. After being thinned out, the plants require no further
attention, and are quite proof against dry weather. The leaves,
however, are more tender and more plentifully produced if the
plants are occasionally well watered when they appear to need it.
This plant is not as yet used in France as a vegetable, but in
warm countries the leaves are sometimes eaten as Spinach, and
apparently without any injurious result, although the plant belongs
to the dangerous family of the Solanaceae.

MALABAR NIGHTSHADE (WHITE)
Basella alba, L. Chenopodiaceae.

French, Baselle blanche. German, Indischer grüner Spinat. Flemish, Meier. Italian,
Basella. Spanish, Basela.

Native of the East Indies.—Biennial, but cultivated as an
annual.—A plant with creeping stems from 4 to over 6 ft. long,
bearing alternate, oval-heart-shaped, slightly undulated, fleshy,
green leaves. Flowers small, green or red, in spikes; seeds round, bearing
the remnants of the pistil and calyx, which are persistent. Their germi-
nating power lasts for five years at least.

CULTURE.—The seed is sown in
a hot-bed in March. In the end of
May, or early in June, the seedlings
are planted out at the foot of a south
wall, and the plants will yield all
through the summer without any care
except occasional waterings.

USES.—The leaves are eaten like
Spinach, and are abundantly produced
all through the summer, growing in
greater profusion the warmer the
weather becomes. Care should be taken
not to strip a plant of all its leaves at
once, as this checks its growth.

Basella Cordifolia.—This is much like the Malabar variety, but
has larger, stouter, and darker green leaves; it is also more productive.
The culture and the uses are the same in both. An excellent
substitute for Spinach in hot climates during the dry summers.