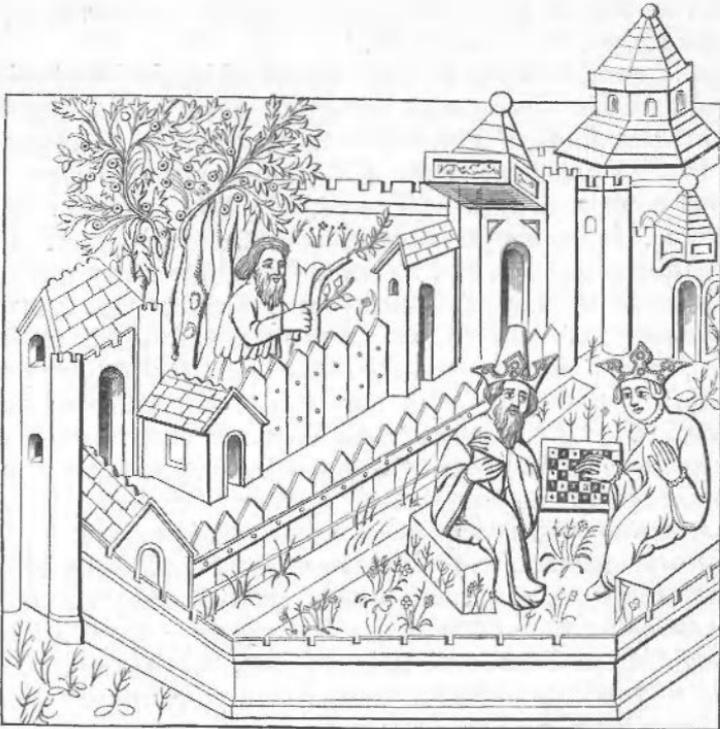


OBSERVATIONS ON THE STATE OF HORTICULTURE  
IN ENGLAND IN EARLY TIMES, CHIEFLY PREVI-  
OUS TO THE FIFTEENTH CENTURY.

[The following pages contain the substance of a paper read at the Monthly Meeting  
of the Archæological Institute in April last.]



GARDEN OF THE XIV<sup>TH</sup> CENTURY.

(From a MS of the *Romaunt d'Alexandre*, Bodleian Library.)

It is generally believed that little horticultural skill prevailed in this country before the sixteenth century; an erroneous opinion mainly attributable to the credit hitherto enjoyed by Harrison's "Description of England," printed in Holinshed's Chronicles. That curious, and, in some respects, valuable essay, contains so many statements wholly at variance with well ascertained facts, that it is not to be taken as a good authority on any one point. Indeed it requires a very small amount of reflection when we read such statements as that the first apple orchard was planted in Sussex, in the fifteenth century, and that cherries were first grown in Kent, to perceive there must exist great misapprehension on

a subject which should be peculiarly interesting to a gardening nation like our own. It is true that the ancient history of horticulture in England has been investigated by several eminent writers during the last and present century, but with what little success may be at once seen, when the late Mr. Loudon gravely stated "that we have no proof that cherries were in England at the time of the Norman Conquest or for some centuries after it<sup>a</sup>."

It is clear that the first rudiments of horticultural science must have been introduced into this country by the Romans; and the writings of Pliny shew us that the fruits cultivated by that people at the zenith of their rule included almost all those now in culture in Europe, with the exception of the orange<sup>b</sup>, pine-apple, gooseberry, currant, and raspberry. Even in those early times, and when much of the country was forest and marsh, we have the testimony of Tacitus<sup>c</sup> that "the soil and climate of England were very fit for all kinds of fruit-trees, except the vine and the olive; and for all plants and edible vegetables, except a few which are peculiar to hotter countries." If this observation does not exactly prove that the experiment had been widely tried, it supports the conjecture that it was not long before the Roman settlers introduced those fruits which they were accustomed to consume in their own country, and which were not found indigenous in this. Pliny states explicitly that cherries were planted in Britain about the middle of the first century; they had been brought from Pontus to Italy by Lucullus<sup>d</sup> a hundred and twenty years previously. Notwithstanding the opinion of Tacitus, that our climate was not suited to the vine, it was introduced by the Romans in the third century, and that its culture was not afterwards abandoned, is proved by Bede's notice of vineyards at the beginning of the eighth century.

Whatever may have been the amount of horticultural knowledge diffused in England during the period of Roman occupation, there can be no reasonable doubt that much of it was soon lost amidst the anarchy and devastation which succeeded the immediate period of their dominion. Nature would in a great measure provide against the entire destruction of the trees and plants which they had imported and

<sup>a</sup> Encyclopædia of Gardening, part iii. bk. i. p. 923. ed. 1835.

<sup>b</sup> Though this has been doubted; some writers having supposed the "malus asyria," or "citrus medica," mentioned by Pliny, lib. xii. cap. vii., to mean the orange;

but see on this subject the edition of Desfontaines, Paris, 1829, vol. v. p. 10, and the Excursus, p. 99.

<sup>c</sup> Vita Agric., cap. xiv.

<sup>d</sup> Hist. Nat., lib. xv. cap. xxx.

acclimatised, but the science of gardening would gradually be forgotten. In fact it was not resuscitated in any part of Europe until the time of Charlemagne. That monarch greatly encouraged the art in France, and as England became more settled in its government, horticulture might be expected to revive with the other occupations of peace; yet our Saxon ancestors do not seem to have emulated the example of their French neighbours. We know they had their herb-gardens, whence our term *orchard*, and the existence of one apple-garden is noticed in Domesday; it was at Nottingham: *horti*, and *hortuli*, gardens, or little gardens, are frequently mentioned also in that record. It must be admitted, however, that little or nothing is known of the state of horticulture in this country prior to the Norman invasion: and when, after that event, we begin to find traces of horticultural knowledge among monastic writers, it is evident from the names applied to various fruits that France had the honour to supply those which were held in most esteem, during the twelfth and thirteenth centuries. The late Mr. Loudon divided the history of gardening in France into three eras; and from the time of Charlemagne in the eighth, he falls to the period of Louis XIV. in the seventeenth century<sup>e</sup>; supposing, it may be presumed, that the intervening period was unmarked by any progress; however this may have been, the names of many of the fruits grown in England during that time clearly prove their French origin.

Excepting a notice in William of Malmesbury relative to the culture of the vine in England, particularly in Gloucestershire, the earliest English author who has treated of horticulture, and that only incidentally, is Alexander Necham, the learned master of the grammar school of St. Alban's, at the close of the twelfth century, and afterwards abbat of Cirencester. He was born about the year 1157 and died in 1217. His valuable, comparatively unknown, and as yet unpublished, work "de Naturis Rerum<sup>f</sup>," is a sort of common-place book, wherein he entered under various heads the gleanings of his secular and theological reading; but as much of that reading in matters appertaining to natural history was limited to Solinus and Isidore, his observations must be received with

<sup>e</sup> Encycl. of Gardening, p. 80, ed. 1835.

Mr. Loudon does not appear to have known the valuable work of Oliver de Serres, which fully illustrates the state of gardening in France at the close of the six-

teenth century.

<sup>f</sup> There are numerous MS. copies of this work; several are in the British Museum, principally in the Royal Collection.

some caution. Thus his description of what a "*nobilis ortus*" should contain is evidently in a great degree purely rhetorical, since it enumerates besides trees and plants indigenous to, or then probably acclimatised in, England, others which were, and still are, except under very special conditions, natives solely of the south-east of Europe and of Asia. That his description, however, was not wholly inapplicable to an English monastic garden of the twelfth century, is proved by his mention of the pear of St. Règle, a fruit of French origin and name, and one which, as will be shewn hereafter, was extensively cultivated in this country during the thirteenth century. Besides this pear he enumerates apples, chestnuts, peaches, pomegranates, citrons, golden apples, almonds and figs. A doubt may be reasonably felt as to the cultivation of either the pomegranate or citron, even in the most scientific claustral garden, in England during the latter half of the twelfth century. It should be remembered, nevertheless, that both had been grown in Italy and the south of France, from the time of the Romans, and that specimens may have been introduced as curiosities by some one or other of the travelled, or alien, churchmen of Necham's time. We know from the interesting memorials of the early abbats of St. Alban's, preserved by Matthew Paris, that they frequently visited Italy on the affairs of their house, and they may have imported from thence horticultural rarities for their garden, just as they were accustomed to bring over rarities in art for the decoration of their church. There is no reason to suppose that the chestnut, even though not indigenous, a fact by no means certain, did not grow in this country subsequent to Roman times; the same remark applies to the peach, almond, and fig; the first of these fruits was cultivated as far north as St. Gall in the time of Charlemagne, and was certainly planted in the palace garden at Westminster as early as the year 1276. There remain then of the fruit trees which Necham thought requisite for a "noble garden" only the "golden apples" (*aurea mala*) to be disposed of; it is not at all probable that they were golden pippins, and they must, we fear, be assigned to the fabled Hesperides of which he had read in his favourite Solinus. Although he does not name them as desirable in a "noble garden," Necham mentions, in another place, cherries and mulberries, with this remark, "they (and other soft fruits) should be taken on an empty stomach, and not after a meal." Among *soft* fruits he reckoned apples; his notion that pears, unless cooked, were cold

and indigestible was shared by Pliny; the opinion was due probably in both cases to the fact that the most common varieties of that fruit were adapted chiefly to culinary purposes. Necham makes no practical remarks on horticulture; he was acquainted, however, with the process, still in use, of grafting the pear on the thorn.

Grafting was a branch of horticultural science which exercised the minds and ingenuity of the religious from the earliest time. Manuscripts of the works of Varro, Columella, and Palladius were of frequent occurrence in the monastic libraries of the middle ages; and the experimentalists of those days, although they certainly failed to produce, fully believed in those marvellous results said to be attained by grafting, which deceived the credulous from the days of Virgil and Pliny to the time of Evelyn.

Of the vine, which was extensively cultivated in this country during the twelfth and thirteenth centuries, Necham says little. That it was so cultivated in order to make wine there can be no doubt; and at the present time it seems wholly incredible that such a controversy as that which took place in the last century between Daines Barrington, who adopted the opinion of Sir Robert Atkyns<sup>z</sup>, on the one side, and Dr. Pegge on the other<sup>h</sup>, respecting the culture of the vine, could have been maintained so long in sheer ignorance of the vast mass of accounts relating to vineyards which are preserved in our several Record offices. From the time of Henry II., the great rolls of the exchequer present numerous illustrations of the subject, and although after that monarch's acquisition of Guienne, in right of his consort, Eleanor of Aquitaine, the manufacture of wine in this country may have been checked by the importation of a more generous product from Bourdeaux; still wine, whatever may have been its quality, continued to be made in many a vineyard in England even so late as the fifteenth century. The accounts of the keeper of the vineyard at Windsor castle in the reign of Edward III. detail every operation, from planting, grafting, and manuring, till the fruit was pressed, casks made or repaired, and the wine barrelled<sup>i</sup>. For some time the superintendence of the Windsor vineyard was in the hands of one Stephen of

<sup>z</sup> That *vinea* meant an apple orchard. Ancient and Present State of Gloucestershire, p. 17.

<sup>h</sup> Archæologia, vol. i. and ii.

These accounts are included in the

Journals of Works at Windsor, preserved among the Exchequer Records formerly in the custody of the Queen's Remembrancer and now deposited in Carlton Ride.

Bourdeaux, who had doubtless been summoned from Guienne, to impart to English gardeners the method of culture practised by the vine-dressers of the Garonne. It was part of the economy of the Windsor vineyard, as of others, to make nearly as much verjuice as wine, a circumstance which may indicate, perhaps, the pooriness of the vintage. Verjuice was much used in the sauces and other culinary preparations of those times, and appears to have been prepared either from the juice of the grape, from vine-leaves or from sorrel. The only interesting remark made by Necham on the vine refers to its usefulness when trained against the house front<sup>1</sup>.

From the time of Necham till the close of the thirteenth century we have little information respecting English horticulture that is not supplied by records, authorities which are necessarily meagre in detail. In considering their contents it will be convenient to take the several fruits mentioned in some sort of order; and first as to the PEAR. In accounts of the fourth and twentieth years of Edward I., 1276, 1292, we find enumerated among purchases for the royal garden at Westminster, plants, or sets, of pears called Kaylewell, or Calswell', Rewl', or de Regula, and Pesse-pucelle; these are rude versions of the names of French varieties formerly in great repute. The Kaylewell was the Caillou, a Burgundy pear; hard, of inferior quality, and fit only for baking or stewing. The Rewl' was the pear of St. Règle, which we have seen noticed by Necham in the twelfth century, and appears to have derived its name from the village of St. Règle, in Touraine. The Pesse-pucelle<sup>k</sup> may have been the variety anciently known in France as the "Pucelle de Saintonge;" there was also another sort called "Pucelle de Flandres." Of these varieties the Caillou seems to have been most commonly grown in England: there is extant a writ of Henry III. directing his gardener to plant it both at Westminster and in the garden at the Tower. In pursuing our enquiry as to the different kinds of pear known in this country in the thirteenth century, much valuable assistance is derived from a series of bills delivered into the Treasury by the fruiterer of Edward I. in the year 1292<sup>l</sup>. They enumerate in addition to the St. Règle, Caillou, and Pesse-pucelle pears, others named Martins, Dreyes, Sorells, Gold-knobs ("Gold-knopes"), and

<sup>j</sup> "Pampinus latitudine sua excipit aeris insultus, cum res ita desiderat, et fenestra clementiam caloris solaris admittit." Lib. ii.

<sup>k</sup> Also called "Pas-pucelle."

<sup>l</sup> Now preserved in the Chapter-house, Westminster.

Cheysills. If their prices are to be taken as any indication of the esteem in which the several varieties were held, or of their rarity, the St. Règle and Pesse-pucelle appear to have occupied the first places; the cost of those fruits ranging from 10*d.* to 2*s.* and 3*s.* a hundred; Martins sold at 8*d.*, the Caillou at 1*s.* and the other sorts at 2*d.* or 3*d.* per hundred.

To the preceding list of pears cultivated in England in early times must be added another sort which may be reasonably claimed as of purely native origin. The horticultural skill of the Cistercian monks of Wardon, in Bedfordshire, a foundation dating from the twelfth century, produced, at some early but uncertain time, a baking variety of the pear. It bore, and still bears, the name of their abbey, figured on its armorial escutcheon<sup>m</sup>, and supplied the contents of those Wardon-pies so often named in old descriptions of feasts, and which so many of our historical novelists<sup>n</sup> have represented as huge pasties of venison, or other meat, suited to the digestive capacities of gigantic wardens of feudal days. It is time, in justice to these venerable gardeners, that this error should be exploded. Their application to horticultural pursuits, even up to the Dissolution, is honourably attested by a survey of their monastery made after that event: it mentions the "great vineyard," the "little vineyard," two orchards, doubtless the same in which the "Wardon" was first reared, and a hop-yard. The Wardon pear is still known in the west and other parts of England. Lawson, whose "New Orchard and Garden" was published in 1597, remarks that "hard winter fruit and Wardons" are not fit to gather until some time after Michaelmas; another author, of about the same date, says "Wardons are to be gathered, carried, packt, and laid as winter peares are<sup>o</sup>."

With the Wardon I complete the best list of the *named* varieties of the pear known in this country during medieval times, which my researches have, hitherto, enabled me to

<sup>m</sup> The arms of Wardon abbey were, according to Bishop Tanner, Ar. three Wardon pears *or*, two and one; but the counter seal appended to the deed of Surrender, preserved among the Augmentation Records, bears a demi-crosier between three Wardon pears. The late editors of Dugdale's Monasticon remark that Wardon pears were sometimes called Abbats' pears, but no authority is given for the assertion. Monasticon, vol. v. p. 371.

<sup>n</sup> Mr. Loudon observes that the Wardon pear was so called from "its property of keeping!" *Arboretum et Fruticetum Britannicum*, vol. ii. p. 882.

<sup>o</sup> "The Husbandman's fruitfull Orchard," p. 4. The Wardon seems to have been improved in later times; there is a sort now known as Uvedale's Wardon, otherwise Uvedale's St. Germain, which is said to have been grown to weigh upwards of three pounds. It requires a wall. Loudon.

make. It should be noticed, however, as "Gold-knopes" are named above, that there is still a common Scotch pear called the "Golden Knap," which is possibly the very sort supplied to Edward I., more than five centuries and a half gone by.

The APPLE should be noticed with the pear. One sort only is named in any account of the thirteenth century that has fallen under my observation; the "*costard*<sup>p</sup>;" it occurs in the fruiterer's bills, already quoted, of the year 1292: but as this fruit was very generally cultivated from an early time<sup>q</sup> there must have been many varieties known. The pearmain was certainly known by that name soon after the year 1200, as Blomefield instances a tenure in Norfolk by petty serjeanty, and the payment of 200 pearmains and 4 hogsheads of cider or wine made of pearmains, into the Exchequer, at the feast of St. Michael yearly<sup>r</sup>. Cider was largely manufactured during the thirteenth century, even as far north as Yorkshire; thus in 1282 the bailiff of Cowick, near Richmond, in that county, stated in his account, that he had made sixty gallons of cider from three quarters and a half of apples<sup>s</sup>. It has been already remarked that our forefathers considered the apple to be a "soft fruit," and more wholesome than the pear: Necham records that an apple swims when thrown into water, while a pear will sink.

It may be interesting before proceeding to enumerate the other kinds of fruit generally cultivated during this century, to place before the reader a statement of the resources of a nobleman's garden in the year 1296; and I should remark that although it belonged to one of the wealthiest barons of that period, it was not, probably, better stocked, or more extensive, than many annexed to the Cistercian abbeys of the same age; that religious order being then pre-eminent for their skill in horticulture and for agricultural enterprize.

<sup>p</sup> "Poma Costard'"; they sold for one shilling the hundred.

<sup>q</sup> Malmesbury, speaking of Gloucestershire, says, "Cernas trames publicos vestitos pomiferis arboribus, non insitiva manus industria, sed ipsius solius humi natura."

<sup>r</sup> History of Norfolk, vol. xi. p. 242. ed. 1810.

<sup>s</sup> In a tract on Husbandry, written in England early in the fourteenth century, we find it stated, under the rubric "coment hom deit mettre le issue de sun estor a ferme," that x quarters of apples or pears ought to yield a tun (*tonel*) of cider as rent

(*moesun.*) Add. MS. 6159, fo. 220. Lawson, who lived in Yorkshire, thus describes the process of making cider and perry in his time, that is before 1597: "dresse every apple, the stalke, upper end, and all galls away: stampe them, and straine them, and within 24 houres time tunne them up into cleane, sweet and sound vessels, for feare of evill ayre, which they will readily take: and if you hang a poeke full of cloves, mace, nutmegs, cinamon, ginger, and pils of lemmons in the midst of the vessell, it will make it as wholesome and pleasant as wine. The like usage doth Perry require." A New Orchard, &c., p. 52.

There is preserved in the office of the Duchy of Lancaster an account rendered by the bailiff of Henry de Laci, earl of Lincoln<sup>t</sup>, of the profits arising from, and the expenditure upon, the earl's garden in Holborn, in the suburbs of London, in the 24th year of Edward I. We learn from this curious document that apples, pears, large nuts, and cherries, were produced in sufficient quantities, not only to supply the earl's table, but also to yield a profit by their sale. The comparatively large sum of nine pounds two shillings and threepence, in money of that time, equal to about one hundred and thirty five pounds of modern currency, was received in one year from the sale of those fruits alone. The vegetables cultivated in this garden were beans, onions, garlic, leeks and some others, which are not specifically named. Hemp was also grown there, and some description of plant which yielded verjuice, possibly sorrel. Cuttings of the vines were sold, from which it may be inferred that the earl's trees were held in some estimation.

The stock purchased for this garden comprised cuttings or sets of the following varieties of pear-trees; viz. two of the St. Regle, two of the Martin, five of the Caillou, and three of the Pesse-pucelle: it is stated that these cuttings were for planting. The only flowers named are roses, of which a quantity was sold, producing three shillings and twopence. It appears there was a pond, or vivary, in the garden, as the bailiff expended eight shillings in the purchase of small fish, frogs, and eels, to feed the pikes in it. This account further shews that the garden was enclosed by a paling and fosse; that it was managed by a head gardener who had an annual fee of fifty-two shillings and two pence, together with a robe or livery: his assistants seem to have been numerous, they were engaged in dressing the vines and manuring the ground: their collective wages for the year amounted to five pounds.

QUINCES (*coynes*) and MEDLARS are frequently mentioned in the royal household accounts of the thirteenth century; so often, indeed, that there is no reason to doubt that these fruits were extensively cultivated in England. Quinces are named in the fruiterer's accounts of the year 1292, before quoted, and were sold at the rate of four shillings the hundred.

PEACHES, as already stated, were enumerated as garden stock by Necham in the twelfth century, and slips of peach-

<sup>t</sup> The last of that name who bore the title; he died in 1312.

trees were planted in the royal garden at Westminster in the fourth year of Edward the First, 1276<sup>u</sup>.

I have not found any notices of the NECTARINE OR APRICOT earlier than the fifteenth century<sup>x</sup>.

The ALMOND is mentioned by Necham<sup>y</sup>, but we may reasonably assume it was cultivated chiefly as an ornamental tree, and that the large quantities of this nut eaten during Lent, in ancient times, were imported from the south of Europe. It is worthy of remark that Necham speaks of the date-palm, a tree which appears to have been cultivated in England as early as the sixteenth century. Lawson, in his "New Orchard," gives instructions for setting date stones.

PLUMS are seldom named in early accounts.

Notwithstanding Mr. Loudon's assertion, it may be fairly presumed that the CHERRY was well known at the period of the Conquest and at every subsequent time. We have seen that it is mentioned by Necham in the twelfth, and that it was cultivated in the earl of Lincoln's garden in the thirteenth century. It is true no varieties of it are named, as of the pear, but when we examine writers of the beginning of the seventeenth century, as for instance the "Husbandman's fruitfull Orchard," published before 1609, we find that four varieties of the cherry were then grown in England, viz., the Flemish, the Gascoyne, the English and the Black cherry. The foreign sorts ripened in May, the native not before June. It is extremely probable that the Gascoyne cherry was brought into this country soon after Guienne became a dependency of the British crown, and our great mercantile intercourse with Flanders, from a very remote time, would naturally occasion the introduction of its fruits as well as its manufactures. The late Mr. Loudon<sup>z</sup> refers to one Richard *Haines*, fruiterer to Henry the Eighth, as the person supposed, by some, to have re-introduced the culture of the cherry in England. This opinion was derived from the "Epistle to the Reader," prefixed to "The Husbandman's fruitfull Orchard;" the name of the fruiterer was not Haines but Harris; he was an Irishman, and planted an orchard, celebrated in the seventeenth century, at Teynham in Kent, which bore the name of the "New-gar-

<sup>u</sup> From the commentary of Godefridus on Palladius, translated in the fifteenth century by Nicholas Bollarde, we find that the fruit of the peach was then called its apple. "Also the appul of a pecher shalle wox rede if his . . . be gryted one a plane (? plome) tre." MS. Harl. 116, fo. 156.

<sup>x</sup> Both are named by Lawson in the sixteenth century.

<sup>y</sup> Directions for planting it are given by Nicholas Bollarde, in the fifteenth century. MS. Harl. 116, fo. 155, *b*.

<sup>z</sup> Encyclopædia of Gardening, ed. 1835, p. 22.

den." He is said to have fetched out of "Fraunce greate store of graftes especially pippins: before which time there was no right pippins in England. He fetched also, out of the Lowe Countries, Cherrie grafts, and Peare grafts, of divers sorts." Henry the Eighth planted a great quantity of cherry-trees at Hampton Court through the agency of Harris<sup>a</sup>.

The MULBERRY, or More tree, as it was called in the fifteenth century<sup>b</sup>, appears to have been grown in England from a very remote period; it is included in Necham's list of desirable fruits.

The earliest notice of the GOOSEBERRY, which I have found, is of the fourth year of Edward the First, 1276, when plants of this genus were purchased for the king's garden at Westminster; but as it is an indigenous fruit we may infer that it was known at a remoter time, though probably only in its wild state.

STRAWBERRIES and RASPBERRIES rarely occur in early accounts, owing probably to the fact that they were not cultivated in gardens, and known only as wild fruits. Strawberries are named once in the Household Roll of the countess of Leicester for the year 1265. This plant does not seem to have been much grown even at the end of the sixteenth century<sup>c</sup>. Lawson speaks of the roots of trees, in his model orchard, being "*powdred* with strawberries, red, white, and green." Raspberries, barberries, and currants, he describes as grown in borders. Both fruits being indigenous would be found plentifully in the woods in ancient times, and thence brought to market as they are at the present day in Italy and other parts of southern Europe.

Of NUTS the sorts common in this country from an early period appear to have been the chestnut and hazel-nut. The "large nuts" mentioned as growing in the garden of the earl of Lincoln in Holborn, were probably walnuts; for although the exact period of the introduction of this variety is not known, it was generally cultivated as early as the middle of the fifteenth century, and the wood of the tree known by the name of "*masere*;" whence, probably, the name given to those wooden bowls, so much prized in medieval times, called *masers*<sup>d</sup>. It has been supposed that these vessels derived their

<sup>a</sup> The accounts are still preserved; they were formerly at the Chapter-house.

<sup>b</sup> MS. Harl. 116, fo. 155, b.

<sup>c</sup> In the time of Henry VIII. strawberry roots sold at fourpence a bushell. Hampton Court Accounts.

<sup>d</sup> "Take many rype walenottes and water hem a while, and put hem in a moiste pytt, and hile hem, and ther shalbe grawe therof a grett stoke that we calle *masere*." Nicholas Bollarde's version of Godefridus super Palladium, MS. Har 116, fo. 158.

appellation from the Dutch word *maeser*, signifying a maple<sup>e</sup>, and it is probable they were sometimes made of that material, as they were occasionally of the ash and other woods; yet the timber of the walnut tree being often beautifully variegated would supply a material in every respect equal, if not superior, to the common maple.

Nuts were cultivated in England in early times in order to obtain oil. It was estimated by an English writer of the early part of the fourteenth century that one quarter of nuts ought to yield four gallons of oil<sup>f</sup>, but he does not specify any particular sort of nut.

Little can be said with certainty respecting the varieties of culinary vegetables cultivated in England previously to the fifteenth century. The cabbage tribe was doubtless well known in the earliest times, and generally reared during the middle ages: of leguminous plants the pea and bean were grown in the thirteenth century; the latter it will be recollected was among the products of the earl of Lincoln's garden in Holborn. The chief esculent root was probably beet, which is mentioned by Necham. The pot herbs and sweet herbs cultivated and used from a remote period, were the same which are enumerated by our native writers on horticulture of the early part of the seventeenth century<sup>g</sup>. Of salads the lettuce, rocket, mustard, watercress, and hop, are noticed by Necham. Onions, garlic, and leeks appear to have been the only alliaceous plants in use before the year 1400. With these remarks I quit the kitchen, for the flower, garden.

Our invaluable authority, Alexander Necham, says a "noble garden" should be arrayed with roses, lilies, sunflowers, violets and poppies; he mentions also the narcissus (*N. pseudo-narcissus*?) The rose seems to have been cultivated from the most remote time; early in the thirteenth century we find King John sending a wreath of roses to his lady, *par amours*, at Ditton; roses and lilies were among the plants bought for the royal garden at Westminster in 1276: the annual render-

<sup>e</sup> See Arch. Journal, vol. ii. p. 262.

<sup>f</sup> "E un quarter de noyz deit respourde de iiij. galons de oille." The title of this curious tract is, "Ici aprent la manere coment hom deit charger baillifs e provoz sur lur acounte rendre de un maner. E coment hom deit maner garder." The treatise immediately following it, in the same manuscript, purports to have been written by Sir Walter de Henlee, knight—"Ceste dite fist Sire Water de Henlee chivaler"—

from the character of the writing in each being the same it may be conjectured with probability, that he was the author of both works. Add. MS. 6159, fo. 220.

<sup>g</sup> Compare Lawson's "Country Housewife's Garden," chapters 7 and 8. Here I may remark that Mr. Loudon in his "Encyclopædia of Gardening" has attributed the introduction of many pot and sweet herbs to the sixteenth century which were certainly known here long before.

ing of a rose is one of the commonest species of quit-rent named in ancient conveyances. The extent to which the cultivation of this flower had been carried between the fourteenth and the sixteenth century, may be estimated by the varieties enumerated by Lawson<sup>h</sup>; they are the red, damask, velvet, double-double Provence rose; the sweet musk rose, double and single, and the double and single white rose. The Provence rose was probably first imported in the fifteenth century, when the occupation of France by the English may be conjectured to have caused the introduction of many additional varieties of fruits and flowers; the marriage of Margaret of Anjou with Henry the Sixth may be regarded also as an event likely to have brought the Provence rose to our northern climate. Of all the flowers, however, known to our ancestors, the gilly-flower or clove pink<sup>i</sup>, (*clou-de-giroflée*,) was the commonest, and to a certain degree the most esteemed. Mr. Loudon has stated, erroneously, that the cruelties of the duke of Alva in 1567, were the occasion of our receiving through the Flemish weavers, gilly-flowers, carnations, and Provence roses. The gilly-flower had been known and prized in England centuries before: at the end of the sixteenth century, Lawson, who terms it the king of flowers, except the rose, boasted that he had gilly-flowers "of nine or ten severall colours, and divers of them as bigge as roses. Of all flowers (save the Damaske rose) they are the most pleasant to sight and smell. Their use is much in ornament, and comforting the spirites, by the sence of smelling." There was a variety of this flower well known in early times as the wall gilly-flower or bee-flower, "because growing in walles, even in winter, and good for Beesj." The reserved rent, "*unius clavi gariofli*," which is of such frequent occurrence in medieval deeds relating to land, meant simply the render of a gilly-flower, although it has been usually understood to signify the payment of a clove of commerce; the incorrectness of this reading must be apparent if it be recollected that the clove was scarcely known in Europe in the twelfth and thirteenth centuries, when this kind of reserved rent was most common.

Another flower of common growth in medieval orchards, or gardens, was the pervinke, or periwinkle;

<sup>h</sup> "A New Orchard and Garden," &c., p. 57.

<sup>j</sup> "The Country Housewife's Garden," p. 14.

<sup>i</sup> *Dianthus Caryophyllus*.

“There sprang the violet all newe,  
 And fresh pervinke, rich of hewe,  
 And flowris yellow, white, and rede ;  
 Such plente grew there nor in the mede.”—CHAUCER.

As this plant will flower under the shade of trees or lofty walls, it was well adapted to ornament the securely enclosed, and possibly sombre, gardens of early times.

From an early period the nurture of bees had occupied attention in England ; the numerous entries in Domesday in which honey is mentioned shew how much that product was employed for domestic purposes in the eleventh century. Among other uses to which it was applied was the making of beer or ale (*cervisia*.) When the duke of Saxony visited England in the reign of Henry the Second, the sheriff of Hampshire had an allowance in his account for corn, barley, and honey which he had purchased to brew beer for the duke's use<sup>k</sup>. An apiary was generally attached to a medieval garden, and formed part of the stock which, according to the usage of early days, was sometimes let out to farm. In the fourteenth century an English writer, whom I have before quoted, observed that every hive of bees ought to yield, one with another, two of issue, as some yielded none and others three or four yearly<sup>l</sup>. In some places, he adds, bees have no food given to them during winter, but where they are fed a gallon of honey may suffice to feed eight hives yearly. He estimated that if the honey were taken only once in two years each hive would yield two gallons. It is in accordance with this ancient practice of gardening that Lawson, in his “Country Housewife's Garden,” devotes a chapter to the “husbandry” of bees. “Your bees,” he observes, “delight in wood, for feeding, especially for casting ; therefore want not an orchard. A Mayes swarme is worth a mares foall : if they want wood they be in danger of flying away.”

It is not probable that much art was shewn in the laying out of gardens or orchards before the fifteenth century. Water being an absolute necessity, every large garden would be supplied with a pond or well, and it appears from ancient illuminations that fountains, or conduits, often of elaborate

<sup>k</sup> Madox's Hist. of the Exchequer.

<sup>l</sup> “E chescoune rouche de eez deit res-  
 poundre de deus rouches par an de lour  
 issue, lun parmy lautre. Kar acoune ne  
 rent nule, e acoune iij. ou iiij. par an. E  
 en acoun lu lour doune lom a manger rien  
 de tout le iver, e en acou lu lour doune

lom, e la ou hom lour doune a manger si  
 pount il pestre viij. rouches tot le yver de  
 un galon de mel par an. E si vous nel  
 quillez fors en ij. aunz, si averes ij. ga-  
 louns de mel de chescoune rouche.”—  
 Add. MS. 6159, fo. 220.

design, were sometimes erected in the gardens of the wealthy. The engraving prefixed to this article, copied from a manuscript of the fourteenth century, represents a flower garden, or lawn, separated by a wooden paling from the orchard, where a gardener is busied in pruning<sup>m</sup>.

Our ancestors seem to have been very fond of the green-sward, and any resemblance to modern flower-beds is rarely seen in the illustrations of old manuscripts; where flowers are represented so planted they are generally surrounded by a wattled fence. The annexed cut, copied from a manuscript of



GARDEN OF THE XV<sup>TH</sup> CENTURY.

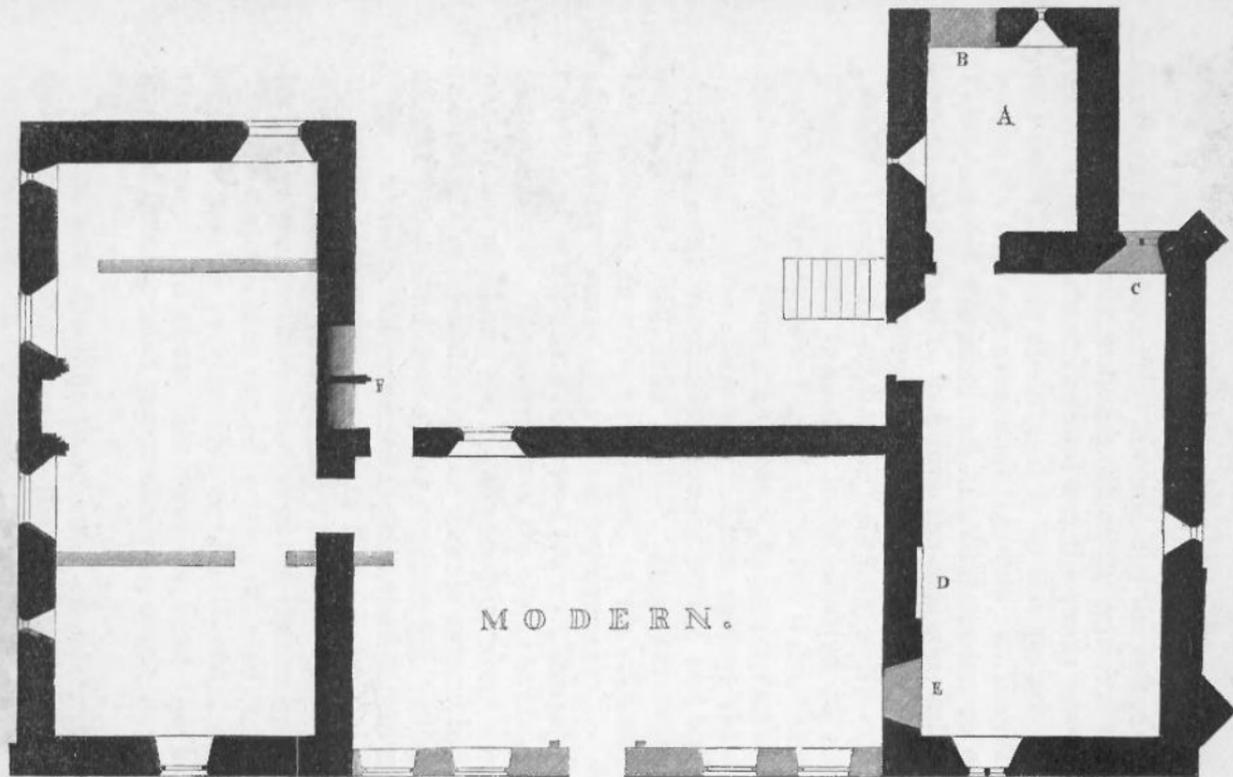
(From a MS. of the Romaunt de la Rose, British Museum.)

the fifteenth century, proves that the ordinary form of the "erbour" has not undergone any change since that age, and it also shews how the "seats and banks of camamile" or other flowers, referred to by Lawson, were constructed. A bank of earth appears to have been thrown up against the enclosure wall, the front of it was then faced with brick or stone, and the mould being reduced to an even surface was

<sup>m</sup> It is taken from a miniature in the Romaunt de la Rose.

planted according to the taste of the owner. Numerous illustrations in works of the fifteenth century shew that a bowling-alley, and butts for the practice of archery, were not uncommon features in gardens of that date. There is great reason to believe that in this century the style of gardening in England was considerably modified by the introduction of the Flemish modes of decoration, which the connexion then formed between the courts of England and Burgundy would materially contribute to bring about. It is to this period that we may ascribe the first appearance of "mounts" in English gardens. This ornament was contrived, it would appear, to enable persons in the orchard to look over the enclosure wall, and in this respect it was analogous to the mound, or *speculatorium*, usually thrown up within the bailey of a Norman fortalice. When the garden happened to be situated in a park, and herds of deer browsed even up to its walls, the mount became useful as a point from whence, as honest Lawson observes, "you might shoote a bucke." These mounts were formed of stone, or wood "curiously wrought within and without, or of earth covered with fruit trees." They were thrown up, as Lawson notes, in "divers corners" of the orchard, and were ascended by "stares of precious workmanship." When constructed of wood the mount was often elaborately painted in gaudy colours. The accounts of the works at Hampton Court in the time of Henry the Eighth contain many curious items relative to the decoration of the mounts erected in the garden of that palace, and also of the expenses for "anticke" works there. At the commencement of the sixteenth century the topiary art came into full practice in this country. Lawson, who wrote at the close of it and after an experience of half a century, observes, the lesser wood might be framed by the gardener "to the shape of men armed in the field, ready to give battell: or swift running greyhounds: or of well sented and true running hounds, to chase the deere, or hunt the hare. This kinde of hunting shall not waste your corne, nor much your coyne."

I must now conclude these notes on mediæval gardening, and defer to a future occasion the observations it was my intention to make on the agricultural economy of the English in early times. Fully conscious that the few notices, derived from widely different sources, which are here presented in a connected form, do not exhaust or even add much that is new to the subject, I would hope that, such as they are, they may



GROUND-PLAN OF HOUSE, CHARNEY,

G. METZGER, ARCHT. ENG.

B and E. Doors.

C. Window

D. Fire-place. These are now all blocked up )

F. Remains of Porch.



HOUSE AT CHARNEY, BERKSHIRE, WEST FRONT.

have the effect of attracting persons more competent than the writer to the study of the ancient state of horticultural science in this country. To alter slightly the meaning of Lawson, who may be justly esteemed the Izaack Walton of gardeners; what "an hinderance shall it bee \*\* to the common good, that the unspeakable benefits of many hundred yeares, shall be lost by th'audacious attempt of an unskilfull Arborist."

T. HUDSON TURNER.

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## DOMESTIC ARCHITECTURE

OF THE THIRTEENTH AND FOURTEENTH CENTURIES.

SOME houses of the twelfth century have been described in a former volume of this Journal, but as these were in a town and of a small size they could hardly be considered as types of the usual plan of a house of that period.

There is however no doubt that the arrangement was generally the same during that and the two following centuries. The house consisted of a hall with a building attached to each end of it. The hall was generally the whole height of the house, (but occasionally there were low rooms under it,) and was the usual living apartment for the whole family.

The building at each end of it was divided into an upper room called the solar, and a lower room which at one end was usually the cellar, and at the other the kitchen, at least this seems in some instances to have been the case, for the exact place of the kitchen is still an unsettled point, the cooking was probably sometimes carried on in the hall, and sometimes certainly in the open air, as represented on the Bayeux tapestry, and in the celebrated manuscript of the fourteenth century of the "Romaunt d' Alexandre," so extensively used by Strutt, in his Sports and Pastimes; but this was probably the case only on great and special occasions, it could hardly have been the ordinary practice. The upper room at one end was sometimes the chapel, but this does not appear to have ever been the general practice; the chapel was often a small room attached to the solar.

The first house to which we now wish to call attention, has we believe hitherto escaped observation, at least we have been unable to find any account of it, and Lysons does not even