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About the Institute

The Hunt Institute for Botanical Documentation, a research division of Carnegie Mellon University, specializes in the history of botany and all aspects of plant science and serves the international scientific community through research and documentation. To this end, the Institute acquires and maintains authoritative collections of books, plant images, manuscripts, portraits and data files, and provides publications and other modes of information service. The Institute meets the reference needs of botanists, biologists, historians, conservationists, librarians, bibliographers and the public at large, especially those concerned with any aspect of the North American flora.

Hunt Institute was dedicated in 1961 as the Rachel McMasters Miller Hunt Botanical Library, an international center for bibliographical research and service in the interests of botany and horticulture, as well as a center for the study of all aspects of the history of the plant sciences. By 1971 the Library's activities had so diversified that the name was changed to Hunt Institute for Botanical Documentation. Growth in collections and research projects led to the establishment of four programmatic departments: Archives, Art, Bibliography and the Library.



Soyle for an orchard
Dec 1901 2/5/57
Final

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Autograph of Sir John Lubbock

c. 1651

(1) *E. A. Mearns*
Soyle for an ox-
thard

the Soyle
Soyle 1

As for the Soyle for an Oxthard, the Soyle is a down-
 land land, either a clare, or brown, mould, it will be a
 mixture of sand, so much the better, & the ground somewhat
 flowing or loose, looking upon the south east side, in such
 ground fruit trees will attain a very great bigness, and
 consequently, will last much longer than the same kind of
 trees, upon a shallow gravelly ground; or upon a clay, pebbly
 or wet ground, fruit trees where they grow, upon a warm
 ground, & upon the south east side, at the best grows
 fruit, & that longer, so also the fruit is greater & better
 & much more in quantity, than upon a cold, gravelly, wet
 cold or clay ground, for the ground of flowers page 2.
 However now that have not the Soyle, must be content to
 plant upon what they have, & endeavor to amend it at the
 best, the quality of fruit trees, see Mr. B. lib. 1, in passage
 improved, page 262. 263. &c. Hunt lib. 1, page 20. 21. &c.

Cold and
Soyle 2

Ground that are over moist & cold, must be not only to be
 clothed in pebbles, gravel to draw the water into the cracks
 from the roots of the trees; but also it will be convenient to mix
 sand, or loam, or such like hot matter, with the cold ground
 if they are good, and must be not good, the roots of the trees
 (upon the best of ground) will be cold, & the roots will
 be hurt to be long, & the fruit to be more, page 2, note
 1, not so good, but fruit at if the trees for the year now
 in a dry ground.

Hot & dry
ground 3

Fruit trees upon hot, dry, sandy, shallow grounds, have need of
 some mixture of water, low and slow, to run over such ground
 if it be possible to have it so; or else mix with pebbles, or sand, to
 bring water some other way; water out of pebbles, or sand, that
 come from some hill, it is good for this purpose, which
 does not only moisten, but makes the ground fruitful also.

Cold & dry
ground 4

if land whereon fruit trees are, or shall be planted, be clay
 ground, a shallow sort of indifferent good pebbles (being so far
 from the top, and clay below the pebbles) is better (as it often is)
 than there is need of some mixture of contrary matters, to
 be mixt among with the pebbles, & clay, & gravel, at length,
 a plot of all these, a considerable quantity, of lime, & chalk, or
 any thing that it is of a hot & drying nature: but and let water
 run what they can be made to run off land, yet the trees will
 still be moist, & but small trees in comparison of the same

to one of the cut places, yet leave on all the bark on the opposite side, make this cut smooth and even from the top of it to the bottom, without prick or ridge (which it is of small consequence) that is it may be easier to insert the graft.

The graft being thus prepared, then go on to prepare the stock to be grafted, lay the cut part of the graft upon the straight side of the stock: & measure to the length of the cut part of the graft, and with a knife (this may be much of the bark of the stock, but not at any of the work of the graft) then lay the cut side of the graft upon the cut part of the stock, & at the number of the graft not directly upon the top of the stock, so that the graft will not be directly upon the top of the stock, & so bind them together with some strong twine or flax: then lay them on grass, &c. in an inch above, & at much below, & on every side that we want yet in.

This is a better way of grafting than in the slop, & thus, by this way of grafting, the tree will be ready to shoot, & before then will be ready to graft the other way, it is more easy, to do, & possibly, to do, & more ready to be a grow, is less hurt to the graft & stock, for this reason. page 43.

2. Secondly, there is another way of grafting small trees, just as we do in the slop, at the graft, or mean to put on. & these grafts are prepared thus. The top being cut off over against a smooth straight place at bottom, the bark of it may not only be cut, but also the wood, with a knife, to the length of it at the top, directly, & so at the cut part of the graft, the number of making the graft for this is the same with the former, then lay the cut part of the graft upon the cut part of the stock, & at the top of the stock, & on the bark of the stock, & so directly, show the number of the graft, that is the cut part of the graft & stock, lay upon it and cover one side with some twine or flax, & so bind & lay them at bottom.

In the 2 former ways it is best to plant the graft on the west or southwest side of the stock (if it may be) because if it does wind, which does not dangerous wound it from the bark of the graft, at on the other side.

3. There is another way of grafting generally practised, though not so just at the two former, & yet a better way for grafting stocks, for none but small stocks are any other

of the two former ways, it is thus.

The grafts that are large (3 or 4 inches in every way) must be chosen (the best thing cut up in a small round place, not the very top of the top of the graft, with a large knife or a small saw, & then the graft, a very little of the top of it, & a wedge of the top, at the other end, which is in, & so it open, then prepare the graft, you mean to put in, & at the side of the graft a large piece from the stock, or some other, it is a small round about the graft, & then lay the graft upon the stock, & at the top of the graft, & so bind them together with some twine or flax: then lay them on grass, &c. in an inch above, & at much below, & on every side that we want yet in.

If it be a small stock and a small graft, & the graft (for this way of grafting may be done upon the smaller than this) of one inch diameter, at the top of the graft, you mean to graft on, & so directly, to do, & more ready to be a grow, is less hurt to the graft & stock, for this reason. page 43.

The graft being thus placed in the stock, & the wedge put out, then lay the graft on the stock, & so bind them together with some twine or flax, & so directly, to do, & more ready to be a grow, is less hurt to the graft & stock, for this reason. page 43.

I shall now speak of the other other words whereby grafts are made, & these are, insulating, or putting a graft into a stock, which (at the top of the graft) it is done with grafting, but it is not much in the paper, & in the manner of the words.

The time for insulating grafts is, about midsummer, a fortnight before, and a fortnight after it, the stock being though some plants (full of sap) may be done afterwards, with good success.

That this business may be done to good purpose, it must be considered whether the stock which you mean to graft, has sufficiently grown or not, they must not be too young and tender: & also shall find that some kinds of stock have had ready, & some have not. In the first of these, & in the second, & in the third, & in the fourth, & in the fifth, & in the sixth, & in the seventh, & in the eighth, & in the ninth, & in the tenth, & in the eleventh, & in the twelfth, & in the thirteenth, & in the fourteenth, & in the fifteenth, & in the sixteenth, & in the seventeenth, & in the eighteenth, & in the nineteenth, & in the twentieth, & in the twenty-first, & in the twenty-second, & in the twenty-third, & in the twenty-fourth, & in the twenty-fifth, & in the twenty-sixth, & in the twenty-seventh, & in the twenty-eighth, & in the twenty-ninth, & in the thirtieth, & in the thirty-first, & in the thirty-second, & in the thirty-third, & in the thirty-fourth, & in the thirty-fifth, & in the thirty-sixth, & in the thirty-seventh, & in the thirty-eighth, & in the thirty-ninth, & in the fortieth, & in the forty-first, & in the forty-second, & in the forty-third, & in the forty-fourth, & in the forty-fifth, & in the forty-sixth, & in the forty-seventh, & in the forty-eighth, & in the forty-ninth, & in the fiftieth, & in the fifty-first, & in the fifty-second, & in the fifty-third, & in the fifty-fourth, & in the fifty-fifth, & in the fifty-sixth, & in the fifty-seventh, & in the fifty-eighth, & in the fifty-ninth, & in the sixtieth, & in the sixty-first, & in the sixty-second, & in the sixty-third, & in the sixty-fourth, & in the sixty-fifth, & in the sixty-sixth, & in the sixty-seventh, & in the sixty-eighth, & in the sixty-ninth, & in the seventieth, & in the seventy-first, & in the seventy-second, & in the seventy-third, & in the seventy-fourth, & in the seventy-fifth, & in the seventy-sixth, & in the seventy-seventh, & in the seventy-eighth, & in the seventy-ninth, & in the eightieth, & in the eighty-first, & in the eighty-second, & in the eighty-third, & in the eighty-fourth, & in the eighty-fifth, & in the eighty-sixth, & in the eighty-seventh, & in the eighty-eighth, & in the eighty-ninth, & in the ninetieth, & in the ninety-first, & in the ninety-second, & in the ninety-third, & in the ninety-fourth, & in the ninety-fifth, & in the ninety-sixth, & in the ninety-seventh, & in the ninety-eighth, & in the ninety-ninth, & in the hundredth, & in the hundred-first, & in the hundred-second, & in the hundred-third, & in the hundred-fourth, & in the hundred-fifth, & in the hundred-sixth, & in the hundred-seventh, & in the hundred-eighth, & in the hundred-ninth, & in the hundredth.

beams well, & get birds from them at the position to dis-
turbate, for these must be propagated only by the bud,
not by grafting.

It account the white pores upon roots the best to man-
 ulate. I suspect both upon the high trees, may be done
 upon the plain roots with good success, if they be good
 living roots, but to give a charge unprofitable.

I shall issue the Nocturns with the New-World, at
least another kind of fruit. He left said that I knew
it the Roman and Nocturns. But it is very hard to be
propagated: as for grafting, now that that was, I
was with insulating, which is some is the reason
it is the worst of all plants with it. the yellow and
green Nocturns, are much plant of it in green.

the white pear plant best (though accounted the best
for any plant, it is fine) it was too rough, for the
fruit to be inoculated, & so it, though quite good in flavor
but of itself it best to inoculate the Lemon and Mandarin
upon the branch of an Apple tree, which appears best
than inoculated upon a good plum tree, that it may give
not only a larger, but a finer variety than the other ordinary
plum trees can do: upon those trees they taste and
keep growing well.

of yachts there are two kinds: of course by experience
the masting, a Newington yacht to be excellent to sail
for with, a very good boat, especially the masting which
which makes made for the pleasure of the boat.
but the Newington yacht is a very large & gallant boat.

This requires the plan for the running of the
Court. (See report of the plan, p. 14.)

Figgs. I know but one kind of figs that come to my knowledge with
is in England, the green figs first, it bears all a nation
vine & so on. the trees grow in a short garden in the field
about three fourths to eight or nine feet. the leaves are
not against a fourth with, & so it would be with apples, &
honeycomb. I. is a fine one. page 14.

these trees are increased from the root of the old tree
near by the small suckers, & plant them; or the cut
length of it will grow, at a new tree. the root in these
increasing, new grafting; all found the growth (that
are lowest) grows into the earth, & they will have
roots, at 12. 15. which may be cut out of & transplanted.

there are many kinds of vint, but I know none so good as fit for our climate at the present time, & was more apt to ripen, & grow early than most of them. I have seen it in England & must next winter try a better kind both for bearing and growing. See Hudib's Epique p. 52.

the off-grape is a fine large fruit, & a poor, great
beater, though not so much esteemed as the other.
The frontinac grape is of great account with many
is a small fruit, which is used to extract sugar from
while it is hardly used, except the vine be put upon the
fourth wall, where it may have much fruit.

the rest, and white unloading rays not for all fourth
C bears very well, & tends to reflect his mouth, if the
mouth will, or upon the soft wall,
which is soft next.

flower to the narrow grass, the lower grass is more
than 1/2 of good grass, the fruit also better or
worse, according to the place they grow in, if the grass
much in, the soil well cultivated, the fruit will be better
A farmer says, how to make was for Hawthorn 34.
how to make was for Hawthorn 34.

roots are increased by laying down branches into the
soil in the winter, or spring, letting them grow
until upon the trees, while removing them the plants
below a them they may be cut off, the roots taken
up, and planted elsewhere: also the cuttings will grow
and in the ground in the winter, or spring, though they
grow but slowly & slowly, for a year or two.

Quinceos. was sent in the year 1660 the English, & the Indians all
Quinceos. the planting all for those at the bottom, both for
sowing, & for the use of the Indians, & for the use of the
roots of the trees, & the English also for the use of the
quinceos, & the Indians, & the English, & the Indians
will grow (at night, or morning, or both) and the quinceos
& the Indians, & the English, & the Indians, & the English, & the Indians

have not been accustomed to them, which afterwards
was sold for Hartlib's legacy page 26.

Apple is usually made of just apples at one moist fruit
some pleasant fruit as it is white. Apple is found in the
best garden, others say it is a certain fruit as well
as they are in some places, where it is not so good as it
is made of the apples and taken when they are in
road, & it is not, being the same, or some fruit is
than the other.

you must sort, one apple of the best sort for cider & make
the best kind into cider & then the other, for the cider
will be in brought and good, according to the taste,
& the quality of the apples which it is made of, and make
the common sort of apples into cider of the best sort,
for most ordinary use.

The common apple makes very excellent cider,
being of a pleasant sweet taste: it also is a good kind of
apple, but makes not so good cider: but the common
apple is accounted better than either for cider,
makes a more pleasant liquor: & at others say, the
red breeds makes best of all, but this is a mistake,
there is much difference between some cider, &
some other, made even of the same kind of apples,
in respect of the different ordering of it: if they find
it is not full ripe, & the liquor turned with all yeast, and
kept from air, the cider will prove the better for
it.

There are but the greatest number of fruit trees, not
only in the orchards, but also in the fields, of all years
mature, young, young, and old, and of all sorts, & all
kinds of all kinds of much, & of all sorts, & all
good for cider, & then the best and strongest kind
may be of some sort, & the best kind, which is not
with good cider, though not so good as the best kind
of all kinds.

Now the apples being ripe, gather them, & being clean
washed from all dirt, & good for all, then wash them
in the mill, or pound them small in a bag of wool, or
sieve: then press them, & lay up the liquor immediately
in a cask, or in a barrel, & lay it up in a cask, or in a barrel,
filling a small vessel or small tub, and lay it
round about the run hole, not to stop it up, but make it

hollow round about, to contain so much cider as that
when it hath done working, the vessel may be full,
but in a small quantity of honey, or sugar, or
the other, & when it hath done working, then lay it up
properly, & it will keep better than it is
hollow, or else not full: or else though no other, so that
yeast in more liquor as it works, to keep the vessel
full.

If you have a great kind of fruit (bushes) in the middle
of the vessel, in a thin linen bag, (having a hole
within to sink it) then, give the liquor an excellent
relief: put it not in till the cider hath done working.

The other way is to boil the juice with some good yeast,
by which the vinegar is taken away, & then by the heat
it will come up, if it would not of itself, this is the
best way, & it hath been used by the best of an excellent
kind of cider. See Hartlib's legacy page 26.

You may colour cider with juice of mulberries, or raspberries,
or of the great bearing cherry, & make it like
cherry wine, or some full of two of this will colour
a quart of white wine or cider.

Cider may be kept yet good many years, if (being
bottled) it is drawn out into bottles, & well kept
with a cork, & a hard wax, or melted tallow, & drawn out
with a yeast, & then made strong in a well or
yeast, or buried in the ground, or put in a cellar,
but into such bottles a lump of hard sugar, or
for sugar, or yeast. See Hartlib's legacy page 44-45.

In drawing of cider, take heed of giving it too much yeast,
if much yeast is put in, it will prove much good on the liquor, all
the excess makes a small hole in the uppermost part of
the side of the vessel, & keeps it full with a yeast, which
you are to draw, and it out, & having done, stop it
against with the plug.

Before you gather Apples to keep, let them be ripe
with a little shown by the colour of the leaves, & by the
fact when it is ripe, it will be hard, or some other
way, then into a loft or upper chamber, & lay them
on mats, or boards, not in a plain, or clay floor, &
they will be moist. Lay them thin, not on heaps, at
least do, let the windows & holes be open especially,

roots grow greater that in replanting you give them
the next room to be distant one from another, or else
the one will hinder, if not rot the other.

The Garden Almiral

The flower Garden in February

Sow *Anemula* seeds in mellow Earth, & put
but few the same but thin, place the best *Anemula*
in pots in the Sun; grow your choicest flowers
in pots with tillot, till they appear about ground;
& plant some *Anemula* in the weather open for
later flowering; place your No 2's, 3's with
choicest seeds, free from sharp winds, & covered
from too much wet.

January

for your Orchard & Kitchen Garden

lay bare the roots of your fruit trees, if
the wholker open, lay well digged mud to them
transplant young trees, & during the rest, & soil
up your wall fruit; put your wind clops plant
your trees of moss, by ringing it of with painting
of bolting what at all, & of the best plaining to the
Now do, first gathering your choice for grafts:
buds open your best improved ground in your
Kitchen Garden: collect also, your choicest improved
sowth & downward for flower Garden: set up again
choicest in open weather to hand early; sow Lettice,
Radish, & other oil, spinage, & other saluting plants in
hot beds, which you are taught to make

for your flower Garden

prepare your best Gilliflowers & *Anemula* from
too much water or snow, by laying down the pots
they are planted in; or if in beds, by supporting
topping at a distance a foot or more: also what
Anemula or *Gilliflowers* are appearing, but
give them as often as you can in suitable weather
thorow, airing, by taking off the top coverings, but
when sun sets, on with them again: set your
conspicuous & less where the greatest care
plants are wanted: if it freezes very hard, put
some light & dark coal in the middle of the room
a little bit into the ground, if the sun shines
clear on the windward or doors thorowly open,
then to let in the noon Noon beam, but
be sure to shut them close again as soon as the
sun is in the door.

(27) 29

October

In your Orchard or Kitchen Garden

Choose ground for both; plant or transplant all sorts of fruit trees, lapping up their heads; wall trees along a garden path. Lay bare the roots of old pruned or overhanging trees; gather fruit dry, the moon being rising. Now is the time for setting fruit trees; which if the fruit come ripe, keep them in fruit till now; set them 3 inches deep, the flaps and uppermost; & cover them with fern or straw to keep them warm in the winter; but at spring take it off. You may sow Lettuce, & for tender Salading.

In your flower Garden.

Set your choice Tulips; you may now also sow these seeds. Plant some Primrose & Pansy tulips in prepared earth, as directed in the past months; but they must be covered, when they appear from the roots, that will otherwise will kill them all: therefore your best, set not till December: Keep your best tulips in flower to shelter from much rain or wet, & when snow may not be apt to fall on them, & bury it off only, when fallen on those that are not capable of shelter. And this month trim them all up with fresh mould.

(28) 29

November

In your Orchard or Kitchen Garden

Enrich your Nursery with roots for grafting from your melon ground, & mix it with your richest earth, that of a last year's hot bed, & lay it in mounds for the spring. Enrich it for grafting for the wall. Set plant trees that are standard, or detatched. Set a Peppercorn, & cover it with long dung, & make beds to plant in the spring: sow and set for early bean & peas. Lay in Hollies to be transplanted in spring, for holly, hawthorn, hawthorn, & holly for birds.

In the flower Garden.

Sow *Linaria* seeds; cover passing *Panacea* seed, & plant fibrous roots, roots, *Althaea* for tea, *Lilac*, *Syring*, *Flornet*, &c. in the wood for requirer, quite out of your tender plants, & perennial trees, shrubs, &c. in your flower bed, stopping all entrance of cold, especially at the roots: if the plants are seedling dry, & it sharp winds, set forth them sparingly with quality water (if apt) mingled with a little sheep dung, or horse dung, if it freeze in your flower bed, which you may know by a sign of water standing there, & bind some straw over, & put them in a hole, & a little in the floor, the middle thereof: At all other times, the air warm by the sun beamed, if a fair day, & darting full on the house, show them the light, but not lose them again before the sun be quite gone off. Give not a drop of water to your seedlings or roots all winter.

step forward in altering from the ordinary kind.

Those flowers also which bear seeds when young, as the Gillyflower, African, &c. sowing the seeds of such double flowers, they will bring you more & better flowers, a hundred to one than single ones; in sowing the seeds of such, you shall have several varieties, but most marked with the colour of the mother plant. Some of these will run a bit further beyond the limits of Nature, & when they will bear, or have flowers in the middle, & then never bear seeds more.

July flowers have also their sign, which will bear seeds & which will not. Those that will bring seeds (if weather & other accidents hinder not) have their stamens in the middle of the flower, that the seeds of those it bears will also in the marking of flowers, that the seeds of those that bear striped, shall bring the most striped seeds, & seeds of different colours & stripes their seeds all alike!

Observations

1. when you sow, or plant to have double flowers do it in the full of the moon; & when the plants grown to a sign to be sown, do it also in a full moon, & as often as you transplant them.
2. Set out any tree or shrub that you would have grow to a sign, in the waxing of the moon in Cancer.
3. Set out or sow what you would have possibly shoot out again, or spring & grow, in the waxing in Cancer of the moon.

2 in!

334

