It is much cultivated in Spain, being one of the ingredients in their olios, and is there called Garavance; it is also cultivated in France, but in England

it is rarely fown.

This plant is annual, shooting out several hairy stalks from the root, which are about two feet long; garnished with long winged leaves of a grayish colour, composed of seven or nine pair of small roundish leaves (or lobes) terminated by an odd one, which are sawed on their edges. From the side of the branches come out the slowers, sometimes one, at other times two together. They are shaped like those of Pease, but are much smaller and white, standing on long foot-stalks; these are succeeded by short hairy pods, including two seeds in each, which are the size of common Pease, but have a little knob or protuberance on one side.

The feeds of this plant may be fown in the spring, in the same manner as Pease, making drills with a hoe, about an inch and a half deep, in which the seeds should be sown at about two inches asunder, then with a rake draw the earth into the drill to cover the seeds. The drills should be made at three feet distance from each other, that there may be room for their branches to spread, when the plants are fully grown, as also to hoe the ground between them, to keep it clean from weeds, which is all the culture these plants

require.

This plant flowers in June, and the seeds ripen in August; but unless the season proves warm and dry, the plants decay in this country before the seeds are

ripe.

CICHORIUM. Lin. Gen. Plant. 825. Tourn. Inft. R. H. tab. 272. [κιχώριον, οτ κιχόρειον, οf κιχέω, to find, because found every where in walking.] Succory. The Characters are,

The flower bath a common scaly empalement, which at first is cylindrical, but is afterward expanded; the scales are narrow, spear-shaped, and equal. The flower is composed of many hermaphrodite florets, which are plain, uniform, and stand circularly, each having one petal, which is tongue-shaped, and cut into five segments. They have five short hairy stamina, terminated by five-cornered cylindrical summits. The germen is situated under the petal, supporting a slender style, crowned by two turning stigmas: the germen afterward becomes a single seed, inclosed with a down, and shut up in the empalement.

This genus of plants is ranged in the first section of Linnæus's nineteenth class, intitled Syngenesia Polygamia æqualis. The plants of this section have only

hermaphrodite fruitful florets.

The Species are,

1. CICHORIUM (Intybus) floribus geminis sessilibus, foliis runcinatis. Flor. Suec. 650. Succery with two flowers sitting close to the stalk. Cichorium sylvestre sive officinarum. C. B. P. 126. Wild Succery.

2. Сісновіим (Spinosum) caule dichotomo spinoso floribus axillaribus sessilibus. Hort. Cliff. 388. Succery with a prickly forked stalk. Cichorium spinosum. С.

B. P. 126. Prickly Succory.

3. CICHORIUM (Endivia) floribus solitariis pedunculatis, foliis integris, crenatis. Hort. Cliff. 389. Succery with single flowers on foot-stalks, and entire crenated leaves. Cichorium latifolium, sive endivia vulgaris. C. B. P. 125. Broad-leaved Succery, or common Endive.

4. CICHORIUM (Crispum) floribus solitariis pedunculatis, foliis simbriatis, crispis. Succery with single flowers on foot-stalks, and fringed curled leaves. Endivia crispa.

C. B. P. 125. Curled Endive.

The first sort grows naturally by the sides of roads and in shady lanes, in many parts of England: this has been supposed to be no other way differing from the garden Succory, but by the latter being cultivated in gardens; indeed, most of the writers on botany, have confounded the two sorts together; for the Garden Succory which is described in most of the old books, I take to be the broad-leaved Endive, which is the third sort here enumerated, for I have many years cultivated both sorts in the garden, without finding either of them alter. There is an effential

difference between these, for the wild Succory hath a perennial creeping root, whereas the other is at most but a biennial plant; and if the seeds of the latter are fown in the spring, the plants will flower and produce seeds the same year, and perish in autumn, so that it may rather be called annual. The wild Succorv sends out from the roots long leaves, which are jagged to the midrib, each segment ending in a point; from between these arise the stalks, which grow from three to four feet high, garnished with leaves, shaped like those at the bottom, but are smaller, and embrace the stalks at their base. These branch out above into several smaller stalks, which have the same leaves, but smaller and less jagged; the flowers are produced from the side of the stalks, which are of a fine blue colour; these are succeeded by oblong seeds, inclosed in a down. It flowers in June and July, and the seeds ripen in September.

The second fort grows naturally on the sea-coasts in Sicily and the islands of the Archipelago. This sends out from the root many long leaves, which are indented on their edges, spreading flat on the ground; from between these arise the stalks, which have very sew leaves, and those small and entire: the stalks are divided in forks upward, from between these come out the slowers, which are of a pale blue, and are succeeded by seeds shaped like those of the common fort; the ends of the smaller branches are terminated by star-like spines, which are very sharp. The plant is biennial with us in England, and in cold winters is frequently killed. It slowers and seeds about the same time with the former fort, and may be treated in the same way as the Endive.

The broad leaved Succory or Endive, differs from the wild forts in its duration, the root always perishing after it has ripened seeds: the leaves are broader, rounder at the top, and not laciniated on the sides as the leaves of the wild; the branches are more hori-

zontal, and the stalks never rise so high.

This fort is not much cultivated in the English gardens at present, for the curled Endive being tenderer, and not so bitter, is generally preserved to it. The broad-leaved and curled Endive has been supposed to be only varieties from each other, which hath accidentally been produced by culture; but from having cultivated both near forty years, I could never find that they ever altered, otherwise than by the curled fort coming more or less curled; the leaves of this fort have only a few slight indentures on their edges, and the stalks grow more erect, having but few leaves upon them. This, when blanched, has a bitter taste, which has occasioned its being generally neglected in England, but in Italy it is still cultivated in their gardens.

All the forts of Succory are esteemed aperitive and diuretic, opening obstructions of the liver, and good for the jaundice; it provokes urine, and cleanses the urinary passages of slimy humours, which may stop

their passage.

The curled Endive is now much cultivated in the English gardens, being one of the principal ingredients in the sallads of autumn and winter, for which purpose it is continued as long as the seasons will permit. I shall therefore give directions for the managing of this plant, so as to have it in perfection during the

autumn and winter months.

The first season for sowing of these seeds is in May, for those which are sown earlier in the year, generally run up to seed, before they have arrived to a proper size for blanching; and it frequently happens, that the seeds sown in May in the rich ground near London, will run to seeds the same autumn; but in situations which are colder, they are not so apt to run up, therefore there should be some seeds sown about the middle or latter end of that month. The second sowing should be about the middle of June, and the last time in the middle of July. From these three different crops, there will be a supply for the table during the whole season; for there will be plants of each sowing, very different in their growth, so that

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