

be converted to bear the richest burthens of corn, hay, and grafs.

3. His *Closet* was publiht in two parts, bound together, *A.* 1651. The *first* part contains Preserves, Candyng, Pastes, Banqueting conceits, Cordial waters, Conserves, Medicins and Salves. The *second* part has more of the same, or the like, as Preserves, Conserves, Candyng, Secrets in distillation, Cookery and Huswifry, Sweet powders, Ointments. Further, our Author, having enlarged noble tables, furnish't necessaries for multitudes of the most indigent, enriched husbandmen, found good employments for younger and sincking families, assisted and encouraged ingenuous Arts and honest Trades, invented many new, and revived unregarded or too much neglected accommodations, and having taught, how the Sea-waters and Sea-sand may be made a fertilising compost, and the very Earth a relieving fuel; he thought it best to Ingratiate with Ladies, to do many of the good offices of charity, to heal the sick, lame, maimed and wounded, who by poverty were unable to discharge Apothecaries bills, Physitians and Chirurgions; and to impart the elegant huswifry for delicacies, treats, and collations. He taught them, how to convert the wholesom plants and blossoms of their gardens and common fields, hills and pastures, and the fruit of bushes, shrubs and hedges, and many of our taller trees, to be sound food and rich wines; even to challenge the blood of the grape; and under the favour and with the assistance of the *Sugar-cane*, and sometimes with the help of the Alembick, to carry the general applause, and to triumph in victory. And what had now become of our *Sugar-plantations*, if he had not so happily begun when he did, to shew us the excellencies and infinit uses of Sugar. And as to his *Cookery*, *COLUMELLA*, who spake the most he could against it, yet himself instructs, How to order Wine, and other liquors, pickles, gamons, and other food, for the best; and marmalades, quidenies, and conserves, most agreeable for the Empreesses of those days, when the Bee supplied the want of Sugar-canes. And good Cookery is as ancient, as the reputation of the most famous Physitians, a noble part of their profession. Emperours and Popes had always learned Physitians for Master-cooks. And our Author was follow'd with the Cabinets and Closets of both Illustrious and Learned Persons: The Countess of *Arundel's* Closet, the Countess of *Kent's*, *Sr. Theod. Mayern's*, *Sr. Ken. Digby's*, the Queen-like Cabinet, the accomplish't Cook, the French Cook, and *Rabisha's* Body of Cookery: These two last revised and perfected for the year 1673. And for sure and moderat Cookery, *Muffets* Improvement of Health, reprinted 1665, and, as *Dr. Bennet* thinks, worth all that wrote before him, not excepting *Platina*, *Apicius* and *Alexandrinus*. At this day, *Barbados* and *Jamaica* are the better for *Lignons* skill in Cookery. And, if the Sturgeon of *New England* be the right Sturgeon, and so chosen and order'd, as *Muffet* directs, it may be a service (as of old) for an Imperial Table. And all Commanders and Pursers at Sea are concern'd for good marinal pickles, &c.

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*Errat.* in Numb 112. Pag 256. l.10 r. other requisit. p.257. l.17. r. serve out Apprenticeships.  
*Errat.* in this Numb. 113. Pag. 287. l.10. r. receive delay. p.290. l.24. r. debitt.

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