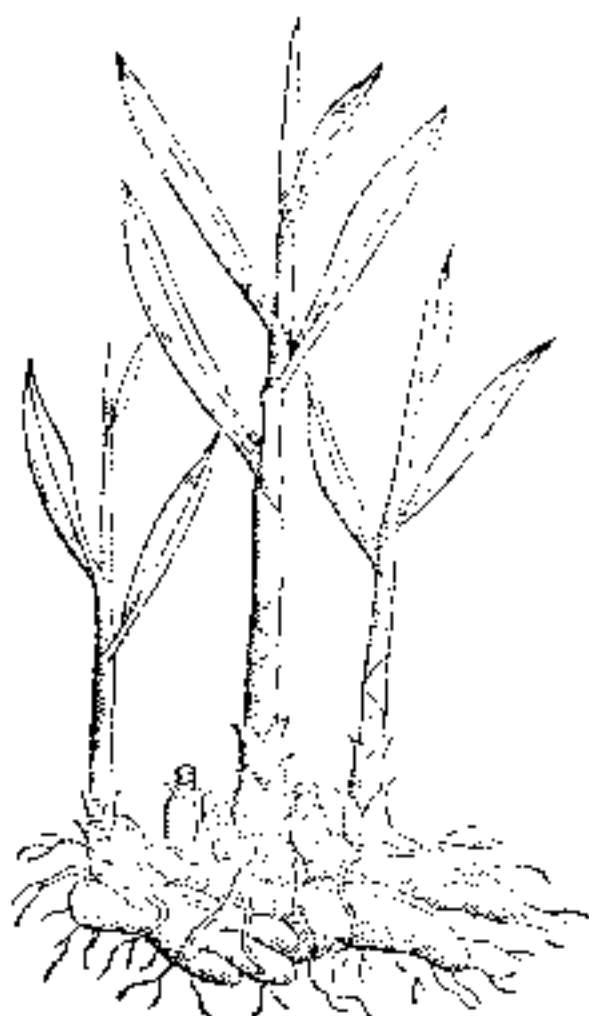


Zingiber forte Brasiliense nigra radice.
Brazill Ginger with a blacke roote.

Zingiberis picta chinensis.
The seed pod, and seed of Ginger,



Zingiber orientale flavifloro.
The figure of the orientall Ginger with the flower.



Let me forth the figure of Ginger as it grew he saith with *Adrian Meniersere* in the Prince *Mauritius* a *Nassau* his Garden, having sundry stalkes about a foute high, shewing like unto a Reed new sprung up, and condemneth that old figure as false, that was formerly accounted the right, which had leaves of the fashion of an *Irish* or *Flowerdewice*, which contraries are as some may thinke, hardly to be reconciled, yet I will endeavour to make both these assertions to be true although they seeme in much to vary, thus: We have two sorts of Ginger brought unto us, plainly differing in the substance and colour of the rootes, but not in the forme, saving that the one is more slender which is the blacker, then the white, for the one is white within and outward soft, which is the Ginger wholly in use for meates and medicines with us, the other is hard and almost woody, and outward blackish within, so that it is very likely that the one sort which I take to be the *East India* sort, with the soft white roote, hath long since beene, and hath bene some in flower in *Brasillia*, *China* and *Indies* hath ferout the figure (and I have shew you, and the seed vessel also, which is round and hath a foot of an *Irish*) with this title *Zingiberis nigra radice*, and the other, more stout and thicker and shorter, yet of the same fashion, may be that which beareth Reed-like leaves, as *Lebel* hath set it forth, rather to be preferred then for the more common sort, and which as I thinke is the *Aethiopian* or *Lebel* or *Zingiberis flavifloro*, whereof he giveth the figure, and the more excellent sort, that was sayned like *Doronicum* sares, and therefore accounted by *Pennant* the true *Indicum*, as is shewed before in this worke, in the Chapter of *Doronicum*, and brought from *Brasillia*, so that the matter being thus reconciled, and each of them sorted as they should be, let me shew you that both these are preserved while they are fresh and greene, and the blacke sort as well also, after it hath bene dried by new steeping in, and boiling to make it tender, but I cannot finde that the white sort will so well serve to be preserved after it hath bene dried, but is the best being preserved greene, such as the *China* and *Bengala* Ginger is. The properties of Ginger is to warme a cold stomacke, and to helpe digestion to digest