youmg ſhoot, the cutting will reſemble a little mallet ; from whence Columella gives the title of *malleolus* to the vine-cut­tings. In making the cuttings after this manner, there can be but one taken from each ſhoot ; whereas moſt perſons cut them into lengths of about a foot, and plant them all : which is very wrong, for various reaſons too tedious to mention.

When the cuttings are thus prepared, if they are not then planted, they ſhould be placed with their lower part in the ground in a dry toil, laying ſome litter upon their upper parts to prevent them from drying : in this situation they may remain till the beginning of April (which is the beſt time for planting them) ; when you ſhould take them out, and waſh them from the filth they have contracted ; and if you find them very dry, you ſhould let them ſtand with their lower parts in the water six or eight hours, which will diſtend their vessels, and diſpoſe them for taking root. If the ground be ſtrong and inclined to wet, you ſhould open a trench where the cuttings are to be planted, which ſhould be filled with lime rubbiſh, the better to drain off the moiſture: then raiſe the borders with freſh light earth about two feet thick, ſo that it may be at leaſt a foot above the level of the ground: then you ſhould open the holes at about six feet diſtance from each other, putting one good ſtrong cutting into each hole, which ſhould be laid a little ſloping, that their tops may incline to the wall ; but it muſt be put in ſo deep, as that the uppermoſt eye may be level with the surface of the ground ; for when any part of the cutting is left above ground, moſt of the buds attempt to ſhoot, ſo that the ſtrength of the cuttings is divided to nouriſh ſo many ſhoots, which muſt conſequently be weaker than if only one of them grew ; whereas, by burying the whole cutting in the ground, the ſap is all employed on one ſingle ſhoot, which conſequently will be much ſtronger; beſides, the sun and air are apt to dry that part of the cutting which remains above ground, and so often prevents their buds from ſhooting.

Having placed the cutting into the ground, fill up the hole gently, preſſing down the earth with your foot cloſe about it, and raiſe a little hill juſt upon the top of the cutting, to cover the upper eye quite over, which will pre­vent it from drying. Nothing more is neceſſary but to keep the ground clear from weeds until the cuttings begin to ſhoot ; at which time you ſhould look over them carefully, to rub off any ſmall ſhoots, if ſuch are produced, fattening the firſt main ſhoot to the wall, which ſhould be conſtantly trained up, as it is extended in length, to prevent its break­ing or hanging down. You muſt continue to look over theſe once in about three weeks during the summer ſeaſon, con­ſtantly rubbing off all lateral ſhoots which are produced ; and be ſure to keep the ground clear from weeds, which, if ſuffered to grow, will exhauſt the goodneſs of the soil and ſtarve the cuttings. The Michaelmas following, if your cuttings have produced ſtrong ſhoots, you ſhould prune them down to two eyes. In the ſpring, after the cold wea­ther is paid, you muſt gently dig up the borders to looſe the earth ; but you muſt be very careful, in doing this, not to injure the roots of your vines : you ſhould alſo raiſe the earth up to the items of the plants, ſo as to cover the old wood, but not ſo deep as to cover either of the eyes of the laſt year’s wood. After this they will require no farther care until they begin to ſhoot ; when you ſhould rub off all weak dangling ſhoots, leaving no more than the two produ­ced from the two eyes of the laſt year’s wood, which ſhould be faſtened to the wall. From this time till the vines have done ſhooting, you ſhould look them over once in three weeks or a month, to rub off all lateral ſhoots as they are produced, and to faſten the main ſhoots to the wall as they are extended in length ; about the middle or latter end of July, it will be proper to nip off the tops of theſe two ſhoots which will ſtrengthen the lower eyes. During the ſummer ſeaſon you muſt conſtantly keep the ground clear from weeds: nor ſhould you permit any sort of plants to grow near the vines, which would not only rob them of nouriſhment, but ſhade the lower parts of the ſhoots, and thereby prevent their ripening ; which will not only cause their wood to be ſpongy and luxuriant, but render it leſs fruitful.

As foon as the leaves begin to drop in autumn, you ſhould prune theſe young vines again, leaving three buds to each of the ſhoots, provided they are ſtrong ; otherwiſe it is better to ſhorten them down to two eyes if they are good ; for it is a very wrong practice to leave much wood upon young vines, or to leave their ſhoots too long, which greatly weak­ens the roots: then you ſhould fallen them to the wall, spreading them out horizontal each way, that there may be room to train the new ſhoots the following ſummer, and in the ſpring the borders muſt be digged as before.

The uſes of the fruit of the vine for making wine, &c. are well known. The vine was introduced by the Romans into Britain, and appears formerly to have been very com­mon. From the name of vineyard yet adhering to the rui­nous sites of our castles and monaſteries, there ſeem to have been few in the country but what had a vineyard belonging to them. The county of Gloucester is particularly com­mended by Malmſbury in the twelfth century, as excelling all the reſt of the kingdom in the number and goodneſs of its vineyards. In the earlier periods of out hiſtory, the isle of Ely was expreſsly denominated the *Isle of Pines* by the Normans. Vineyards are frequently noticed in the descriptive accounts of doomſday ; and thoſe of England are even mentioned by Bede as early as the commencement of the eighth century.

Doomſday exhibits to us a particular proof that wine was. made in England during the period preceding the conqueſt. And after the conqueſt the biſhop of Ely appears to have received at leaſt three or four tuns of wine annually, as tythes, from the produce of the vineyards in his diocese ; and to have made requent reſervations in his leaſes of aſcertain quantity of wine for rent. A plot of land in London, which now forms Eaſt-Smithfield and ſome adjoining ſtreets, was withheld from the religious houſe within Aldgate by four ſucceſſive conſtables of the Power, in the reigns of Ru­fus, Henry, and Stephen, and made by them into a vineyard, to their great emolument and profit. In the old accounts of rectorial and vicarial revenues, and in the old regiſters of eccleſiaſtical ſuits concerning them, the tithe of wine is an article that frequently occurs in Kent, Surry, and other counties. And the wines oſ Glouceſterſhire, within a cen­tury after the conqueſt, were little inferior to the French in sweetneſs. The beautiful region of Gaul, which had not a ſingle vine in the days of Cæsar, had numbers ſo early as the time of Strabo. The fouth of it was particularly ſtocked with them ; and they had even extended themſelves into the interior parts of the country : But the grapes of the latter did not ripen kindly. France was famous for its vineyards in the reign, of Veſpaſian, and even exported its wines into Italy. The whole province of Narbonne was then covered with vines: and the wine-merchants of the country were re­markable for all the knaviſh dexterity of our modern brew­ers, tinging it with smoke,colouring it (as was suſpected) with herbs and noxious dyes, and even adulterating the tasteand appearance with aloes. And, as our firſt vines would be tranſplanted from Gaul, ſo were in all probability thoſe of the Allobroges in Franche Compte. Theſe were pecu­liarly fitted for cold countries. They ripened even in the froſts of the advancing winter. And they were of the same