injured by it. In bitter cold weather, they will not pursue their customary pleasures, particularly the women and the children; for the men do not care so much for the cold days in winter as they do for the hot days in summer.

*Of the Products of Kitchen Gardens*

The garden products in the New Netherlands are very numerous; some of them have been known to the natives from the earliest times, and others introduced from different parts of the world, but chiefly from the Netherlands. We shall speak of them only in a general way; amateurs would be able to describe their agreeable qualities in a more scientific manner, but having been necessarily occupied with other subjects, we have had no leisure to devote to them. They consist, then, of various kinds of salads, cabbages, parsnips, carrots, beets, endive, succory, finckel, sorrel, dill, spinach, radishes, Spanish radishes, parsley, chervil (or sweet cicely), cresses, onions, leeks, and besides whatever is commonly found in a kitchen garden. The herb garden is also tolerably well supplied with rosemary, lavender, hyssop, thyme, sage, marjoram, balm, holy onions (ajwin heylig), wormwood, belury, chives, and clary; also, pimpernel, dragon's blood, five-finger, tarragon (or dragon's wort), &c., together with laurel, artichokes, and asparagus, and various other things on which I have bestowed no attention.

The inquirers into nature inform us that plants are there less succulent, and therefore more vigorous than here. I have also noticed that they require less care and attention, and grow equally well; as for instance, the pumpkin grows with little or no cultivation, and is so sweet and dry that it is used, with the addition of vinegar and water, for stewing in the

*The omission of this chapter by the Translator was discovered too late for its insertion in the proper place (page 27), and the absence of Mr. Johnson in attendance upon the State Legislature, of which he is a member, has rendered it necessary for the Editor to supply the omission by translating the chapter, and inserting it out of its original connection.*
same manner as apples; and notwithstanding that it is here
generally despised as a mean and unsubstantial article of food,
it is there of so good a quality that our countrymen hold it in
high estimation. I have heard it said, too, that when properly
prepared as apples are with us, it is not inferior to them, or
there is but little difference, and when the pumpkin is baked
in ovens it is considered better than apples. The English, who
in general think much of what gratifies the palate, use it also
in pastry,* and understand making a beverage from it. I do
not mean all sorts of pumpkins and cucurbites that may be
found anywhere, and of course in the New Netherlands; the
Spanish is considered the best.†

The natives have another species of this vegetable peculiar
to themselves, called by our people quaastens, a name derived
from the aborigines, as the plant was not known to us before
our intercourse with them.‡ It is a delightful fruit, as well to
the eye on account of its fine variety of colours, as to the
mouth for its agreeable taste. The ease with which it is
cooked renders it a favourite too with the young women. It is
gathered early in summer, and when it is planted in the
middle of April, the fruit is fit for eating by the first of June.
They do not wait for it to ripen before making use of the
fruit, but only until it has attained a certain size. They gather
the squashes and immediately place them on the fire without
any farther trouble. When a considerable number have been
gathered, they keep them for three or four days; and it is
incredible, when one watches the vines, how many will grow
on them in the course of a single season. The vines run a little
along the ground, some of them only two or three steps; they

text

*By the English the author means the inhabitants of New England, where
pumpkin pies still hold a prominent place among the luxuries of the land.—Ed.
†The Spanish or mammoth pumpkin is still preferred. See Bridgeman's Gardener,
New York, 1840.
‡Roger Williams, the celebrated founder of the colony of Rhode Island, describes
the same plant in the following manner—"Askuaquash, their vine-apples, which
the English from them call squashes; about the bigness of apples, of several
colours, a sweet, light, wholesome refreshment."—Key into the Languages of the
vol. iii. Dr. Webster, in his quarto Dictionary, derives the name of this vegetable
from a Greek root.—Ed.

†The watermelon, as it is now called. The French give the name of citroll or
citrouille, to the pumpkin. The fruit mentioned by our author under the name of
melon, seems to have been the musk-melon, which, being then cultivated in
Holland, did not require a particular description. But the watermelon at that
period was comparatively little known, as Van der Donck states, and not regarded
at a melon. On this account he describes the fruit so minutely that it cannot well
be mistaken. It was sometimes termed by English writers the Citroll cucumber.
Botanists place the watermelon in the same genus as the pumpkin, calling it
Cucurbita citrullus.—Ed.
even among those who are experienced, for the purpose of clearing and bringing into subjection the wild undressed land to fit it for cultivation. Their juice is very sweet like that of apricots, and most men there would eat six water-citrons to one melon, although they who wish can have both. They grow ordinarily to the size of a man's head. I have seen them as large as the biggest Leyden cabbages, but in general they are somewhat oblong. Within they are white or red; the red have white, and the white black seeds. When they are to be eaten, the rind is cut off to about the thickness of the finger; all the rest is good, consisting of a spongy pulp, full of liquor, in which the seeds are imbedded, and if the fruit is sound and fully ripe, it melts as soon as it enters the mouth, and nothing is left but the seeds. Women and children are very fond of this fruit. It is also quite refreshing from its coolness, and is used as a beverage in many places. I have heard the English say that they obtain a liquor from it resembling Spanish wine, but not so strong. Then there is no want of sweetness, and the vinegar that is made from it will last long, and is so good that some among them make great use of it.*

Cucumbers are abundant. Calabashes or gourds also grow there; they are half as long as the pumpkin, but have within very little pulp, and are sought chiefly on account of the shell, which is hard and durable, and is used to hold seeds, spices, &c. It is the common water-pail of the natives, and I have seen one so large that it would contain more than a bushel.† Turnips also are as good and firm as any sand-rapes that are raised in the Netherlands. There are likewise peas and various sorts of beans; I shall speak of the former under the

head of field products. Of beans there are several kinds; but the large Windsor bean, which the farmers call tessen, or house beans, and also the horse-bean, will not fill out their pods; the leaf grows well enough though delicate, and ten, twelve, or more stalks frequently shoot up, but come to little or nothing.* The Turkish beans which our people have introduced there grow wonderfully; they fill out remarkably well and are much cultivated. Before the arrival of the Netherlanders, the Indians raised beans of various kinds and colours, but generally too coarse to be eaten green, or to be pickled, except the blue sort, which are abundant; they somewhat tend to cause flatulency, like those we raise in Holland, but in other respects they furnish an excellent food, of which the Indians are especially fond. They have a peculiar mode of planting them, which our people have learned to practice:—when the Turkish wheat (Indian corn) or, as it is called, maize, is half a foot above the ground, they plant the beans around it, and let them grow together. The coarse stalk serves as a bean-prop, and the beans run upon it. They increase together and thrive extremely well, and thus two crops are gathered at the same time.

OF THE MANNERS AND PECULIAR CUSTOMS OF THE NATIVES OF THE NEW NETHERLANDS

First—Of Their Bodily Form and Appearance, and Why We Named Them (Wilden) Wild Men

Having briefly remarked on the situation and advantages of the country, we deem it worth our attention to treat

*Prof. Pallas, in the account of his journey to the southern provinces of Russia, in 1793-4, speaking of a colony of Moravians at Sarthe, or Sapa, on the Volga, says, "The ingenious inhabitants of this town brew a kind of beer from their very abundant and cheap water-melons, with the addition of hops; they also prepare a conserve or marmalade from this fruit, which is a good substitute for syrup, or treacle." Other instances of a similar character might be adduced to confirm the general correctness of the author's observations and statements, but it seems to be unnecessary. His remarks betray no want of familiarity with the subject of gardening, notwithstanding the modest disclaimer which he makes at the outset.—Ed.

†The Dutch bushel (scheelp) is about three pecks English.

*Bridgeman makes a similar statement in regard to the "large Windsor bean," and other varieties of the English Dwarf. He says, "the principal cause of these garden beans not succeeding well in this country, is the summer heat overtaking them before they are podded, causing the blossom to drop off prematurely; to obviate this difficulty they should be planted as early in the year as possible." p. 31.