CLASSICS OF SCIENCE:

Earliest Description of Potatoes

If you are curious about how the English first used the potato, try these recipes. It is interesting to learn that the sweet potato was well-known in Gerard's time and called the "common" kind while the white potato was a comparative rarity.

THE HERBALL or Generall Historie of Plantes. Gathered by John Gerarde of London Master of Chirurgerie. Imprinted at London by Iohn Norton, 1597.

Potatoes. Chap. 334

Sisarum Periuuianum, siue Batata Hispanorum. Potatus or Potatoes.

* The description

This plant which is called of some Sisarum Periuuianum, or Skyrrits of Peru, is generally of vs called Potatus or Potatoes. It hath long rough flexible branches trailing vpon the ground, like vnto Pompions; whereupon are set rough hairie leaues, very like vnto those of the wilde Cucumber. There is not any that hath written of this plant, or saide any thing of the flowers, therefore I refer the description thereto vnto those that shall heereafter haue further knowledge of the same; yet haue I had in my garden diuers roots that have florished vnto the first approch of winter, & haue growen vnto a great length of branches, but they brought not foorth any flowers at all; whether bicause the winter caused them to perish before their time of flowering, or that they be of nature barren of flowers, I am not certaine. The rootes are many, thicke, and knobbie, like vnto the rootes of Peionies, or rather of the white Asphodill, ioned togither at the top into one head, in manner of the Skyrrit, which being diuided into diuers parts and planted, do make a great increase, especially if the greatest rootes be cut into diuers gobbets, and planted in good and fertill ground.

* The place

The Potatoes grow in India, Barbarie, Spaine, and other hotte regions, of which I planted diuers rootes (that I bought at the exchange in London) in my garden, where they flourished vntill winter, at which time they perished and rotted.

* The time

It flourished vnto the end of September: at a first approch of great frosts, the leaves togither with the rootes and stalkes do perish.

* The names

Clusius calleth it Batatta, Camotes, Amotes, and Ignanes: in English Potatoes, Potatus, and Potades.



JOHN GERARD

* The nature

The leaves of Potatoes are hot and drie, as may evidently appeare by the taste. The rootes are of a temperate qualitie.

* The vertues

A The Potatoe rootes are among the Spaniards, Italians, Indians, and many other nations common and ordinarie meate, which no doubt are of mightie nourishing parts, and do strengthen and comfort nature, whose nutriment is as it were a meane betweene flesh and fruit, though somewhat windie; but being rosted in the embers, they do lose much of their windinesse, especially being eaten sopped in wine.

B Of these rootes may be made conserues, no lesse toothsome, wholesome, and daintie, than of the flesh of Quinces. And likewise these comfortable and delicate meates, called in shops *Morselli*, *Placentulae* and diuers other suchlike.

C These rootes may serue as a ground or foundation, whereon the cunning confectioner or Sugar baker may worke and frame many comfortable delicate conserues, and restorative sweete meates.

They are vsed to be eaten rosted in the ashes; some when they be so rosted, infuse them, and sop them in wine: and others to giue them the greater grace in eating, do boile them with prunes, and so eate them. And likewise others dresse them (being first rosted) with oile, vinegar and salt, euery man according to his owne taste and liking: notwithstanding howsoeuer they be dressed, they comfort, nourish, and strengthen the bodie, procure bodily lust, and that with greedinesse.

Of Potatoes of Virginia. Chap. 335

Battata Virginiana siue Virginianorum, & Pappus. Potatoes of Virginia.

* The description

Virginia Potatoes hath many hollow flexible branches, trailing vppon the grounde, three square, vneuen, knotted or kneed in sundry places at certaine distances; from the which knots commeth foorth one great leafe made of diuers leaues, some smaller, & others greater, set togither vpon a fat middle rib by couples; of a swart greene colour tending to redness. The whole leafe resembling those of the Parsnep, in taste at the first like grasse, but afterward sharp & nipping the toong: from the bosome of which leaves come foorth long rounde slender footstalks, whereon do grow very faire and pleasant flowers, made of one entire whole leafe, which is folded or plaited in such strange sort, that it seemeth to be a flower made of sixe sundrie small leaues, which cannot easily be perceived, except the same be pulled open. The colour whereof it is hard to expresse. The whole flower is of a light purple color, stripped down the middle of euery folde or welt, with a light shew of yellownes, as though purple and yellow were mixed togither: in the middle of the flower thrusteth foorth a thicke fat pointell, yellow as golde, with a small sharpe greene pricke or point in the middest thereof. The fruite succeedeth the flowers, round as a ball, of the bignes of a little bullesse or wilde Plum, greene at the first, and blacke when it is ripe; wherein is contained small white seede, lesser than those of Mustarde. The roote is thicke, fat, and tuberous; not much differing either in shape, colour or taste from the common Potatoes, saving that the rootes hereof are not so great nor long; some of them round as a ball, some ouall or egge fashion, some longer, and others shorter: which knobbie rootes are fastened vnto the stalkes with an infinite number of threddie strings.

* The place

It groweth naturally in America where it was first discouered, as reporteth *C. Clusius*, since which time I have received rootes hereof from Virginia, otherwise called Norembega, which growe and prosper in my garden, as (*Turn to next page*)

Potatoes—Continued

in their owne natiue countrie.

* The time

The leaves thrust foorth of the grounde in the beginning of May; the flowers bud foorth in August. The fruit is ripe in September.

* The names

The Indians do call this plant Papus (meaning the rootes) by which name also the common Potatoes are called in those Indian countries. We have the name proper vnto it, mentioned in the title. Bicause it hath not onely the shape and proportion of Potatoes, but also the pleasant taste and vertues of the same, we may call it in English Potatoes of America, or Virginia.

* The temperature and vertues

The temperature & vertues are referred vnto the common Potatoe; being likewise a foode, as also a meate for pleasure, equall in goodness & wholesomnesse vnto the same, being either rosted in the embers, or boiled & eaten with oile, vinegar & pepper, or dressed any other way by the hand of some cunning in cookerie.

John Gerard (1545-1612) practiced his profession of surgery, and carried on gardening as a super-hobby at the same time. At the age of 50 he was elected a member of the famous court of barber-surgeons. The next year he published a catalog of the more than a thousand plants in his This was followed by the London garden. Herball, which aimed at listing all the known plants. Some of the material in it was borrowed from similar Continental books, but the Herball seems to have been unique and much-needed work in the English language.

Science News-Letter, December 7, 1929

Staff of Science Service—Acting Director, Vernon Kellogg; Managing Editor, Watson Davis; Staff Writers, Frank Thone, James Stokley, Emily C. Davis, Jane Stafford, Marjorie Van de Water; Librarian, Minna Gill; Sales and Advertising Manager, Hallie Jenkins.

Board of Trustees of Science Service—Honorary President, William E. Ritter, University of California. Representing the American Association for the Advancement of Science, J. McKeen Cattell, President, Editor, Science, Garrison, N. Y.; D. T. MacDougal, Director, Desert Laboratory, Tucson, Ariz.; Dr. Raymond Pearl, Director, Institute for Biological Research, Johns Hopkins University, Baltimore, Md. Representing the National Academy of Sciences, John C. Merriam, President, Carnegie Institute of Washington; R. A. Millikan Director, Norman Bridge Laboratory of Physics, California Institute of Technology, Pasadena, California; David White, Senior Geologist, U. S. Geological Survey. Representing National Research Council, Vernon Kellogg, Vice-President and Chairman of Executive Committee, Permanent Secretary, National Research Council, Washington, D. C.; Harrison E. Howe, Editor of Industrial and Engineering Chemistry. Representing Journalistic Profession, John H. Finley, Associate Editor, New York Times; Mark Sullivan, Writer, Washington, D. C.; Marlen E. Pew, Editor of Editor and Publisher, New York City. Representing E. W. Scripps Estate, Harry L. Smithon, Treasurer, Cincinnati, Ohio; Robert P. Scripps, Scripps-Howard Newspapers, West Chester, Ohio; Thomas L. Sidlo, Cleveland, Ohio.

Biology

is the study of living things

The interest of the student is always stimulated by observing living forms and he should be encouraged to collect and bring to the laboratory live specimens to be placed in the aquarium or vivarium.

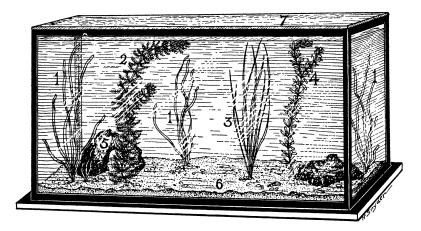


Diagram to show proper planting of a 9-gallon aquarium tank

- 1. Sagittaria
- 2. Myriophyllum
- 3. Vallisneria
- 4. Elodea

- 5. Rock
- 6. Sand or fine gravel
- 7. Glass on top of tank

Write for the Turtox Free Service Leaflet No. 5. This describes in detail the procedure in starting and maintaining a balanced aquarium in the laboratory. The profit and pleasure derived from a perfectly balanced aquarium, containing interesting plant and animal specimens, is well worth the time and effort required.

Turtox live material includes sets of plants and animals for aquaria and vivaria as well as specimens for observation and examination such as live frogs, turtles, horned toads, lizards, planaria, hydra, and protozoan cultures. Write for our Live Material Circular.

We guarantee safe delivery to your laboratory.



The Sign of the Turtox Pledges Absolute Satisfaction

General Biological Supply House

761-763 East Sixty-ninth Place CHICAGO, ILLINOIS