Honey was the great and universal sweetner in remote antiquity, and particularly in this island, where it was the chief constituent of mead and metheglin. It is said, that at this day in Palestine they use honey in the greatest part of their ragouts. Our cooks had a method of clarifying it, N° 18. 41. which was done by putting it in a pot with whites of eggs and water, beating them well together; then setting it over the sire, and boiling it; and when it was ready to boil over to take it and cool it, N° 59. This I presume is called clere koney, N° 151. And, when honey was so much in use, it appears from Barnes that resining it was a trade of itself.

Sugar, or Sugur 1, was now beginning here to take place of honey; however, they are used together, N° 67. Sugar came from the Indies, by way of Damascus and Aleppo, to Venice, Genoa, and Pisa, and from these last places to us m. It is here not only frequently used, but was of various sorts, as cypre, N° 41. 99. 120. named probably from the isle of Cyprus, whence it might either come directly to us, or where it had received some improvement by way of resining. There is mention of blanch powder or

i Calmet. Dict. v. Meats.

k Barnes, Hist. of E. III. p. 111.

¹ Nº 70, Editor's MS. 17. alibi.

Moll, Geogr. II. p. 130. Harris, Coll. of Voyages, I. p. 874. Ed. Campbell.