whence the English, Italians, French, and Germans, have apparently borrowed their respective names of it. The Romans were well acquainted with the drug, but did not use it much in the kitchen s. Pere Calmet says, the Hebrews were acquainted with anise, ginger, saffron, but no other spices h.

Pynes. There is some difficulty in enucleating the meaning of this word, though it occurs so often. It is joined with dates, N° 20.52. with honey clarified, 63. with powder-fort, faffron, and falt, 161. with ground dates, raisins, good powder, and salt, 186. and lastly they are fried, 38. Now the dish here is morree, which in the Editor's MS. 37, is made of mulberries (and no doubt has its name from them), and yet there are no mulberries in our dish, but pynes, and therefore I suspect, that mulberries and pynes are the same, and indeed this fruit has some resemblance to a pynecone. I conceive pynnonade, the dish, N° 51, to be so named from the pynes therein employed; and quære whether pyner mentioned along with powderfort, faffron, and falt, No 155, as above in No 161, should not be read pynes. But, after all, we have cones brought hither from Italy full of nuts, or kernels, which upon roasting come out of their capsula, and are much eaten by the common people, and thefe perhaps may be the thing intended.

Dr. Lister, Præf. ad Apicium, p. xii.

Calmer, Dict. v. Eating.