

**34494 to 34496—Continued.**

is not thick or tough, and to eat the fruit the basal end is usually torn off, exposing the aril, which, with a slight pressure on the apical end of the fruit, slides into the mouth. The flavor is mildly subacid and somewhat vinous, pleasant, but rather lacking in character. An oblong, flattened seed is inclosed in the aril.

“General form oblong elliptical; weight averaging about 1 ounce; length  $1\frac{3}{8}$  inches, breadth  $1\frac{1}{8}$ ; base rounded or slightly tapering; apex rounded or slightly tapering; stem slender, short; peduncle 8 to 10 inches long, woody, medium stout, bearing three to ten fruits; surface covered with slender, soft, fleshy spines under 1 inch in length; color rich crimson or crimson maroon, yellowish when not fully ripe; pericarp one-sixteenth to one-eighth of an inch thick, firm, greenish; aril whitish, transparent, about one-fourth inch thick, meaty, very juicy; seeds, one, large, oblong, compressed, pointed at the apex, the aril adhering to it closely; flavor subacid, vinous, pleasant.”

**34495. BACCAUREA MOTLEYANA Muell. Arg.****Rambe.**

“A tree of rather large size, native of the Malay region, and commonly planted in gardens in Singapore and Penang. It forms a dense umbrageous head of foliage and is of very symmetrical growth. The leaves are oval, entire, dark green in color, about 6 inches in length and 4 inches in breadth. The fruit, which is produced in great profusion in long pendent clusters on the old wood, may be described as follows: General oval form, sometimes slightly elliptical; average weight, three-fourths of an ounce; length, 1 to  $1\frac{1}{4}$  inches; breadth, three-fourths to seven-eighths of an inch; base rounded or tapering almost imperceptibly; cavity none; apex rounded or tapering slightly, basin none; calyx persistent in the form of three linear-lanceolate brownish sepals, which frequently drop off when the fruit is handled; stem medium, stout, short; panicle sometimes 12 inches long, bearing from five to ten fruits; surface smooth, covered with a thin grayish tomentum; color light straw, with occasional small patches of russet; skin one-eighth to one-fourth inch in thickness, of tough, leathery texture; pulp whitish, translucent, soft, melting, very juicy; seeds normally three, but one or two of them frequently abortive or imperfectly developed, oval to elliptical, somewhat compressed and grooved, and of rather large size; flavor subacid, resembling that of a fully ripe gooseberry, pleasant; season, August to September. It is one of the commonest fruits in the Penang markets. It does not seem to be esteemed by Europeans, however, and can not be considered to possess more than ordinary merit.”

**34496. LANSIUM DOMESTICUM Jack.****Duku.**

“There are two distinct forms of this species, the langsats, or lanzons, as it is known in the Philippines, and the duku, or doekoe. The duku, the larger and better of the two, is one of the finest of the Malayan fruits. Although not equal to the mangosteen or so popular among the natives as the rambutan, it is a common tree in gardens and along the roadsides, and the fruit is common in the markets. The duku does not appear to occur in the Philippines, although the langsats is said to be common in the southern islands. In the Federated Malay States, however, it is much more popular than the langsats. The normal form of the duku is spherical; although fairly uniform in shape, there is much difference in the size of the fruits, the smallest being not over an inch in length, while the largest are over 2 inches. The skin is slightly furrowed longitudinally, is a dull brownish yellow in color, and covered with grayish tomentum. The skin is quite thick and, although tough and leathery, is readily peeled off, exposing the whitish, translucent flesh, divided into five segments resembling the cells