

37647 to 37678—Contd. (Quoted notes by Mr. F. N. Meyer.)

days, preferably in the wind, to let them dry. Meantime the peelings have been carefully dried in the sun and kept in airy baskets. The fruits are now taken from the strings and put into baskets and jars with the dried peelings between and over them, and they are now ready for the consumer.

"Another method of drying, which is often practiced with the smaller varieties, is to run a knife point in a spiral or horizontal way through the skin of the fruits, then to put them in the sun on coarse matting. After they have been drying for several weeks they are thrown into a pile and covered with matting or sack-ing, allowing them to sweat. When through with this process they are ready for the market. Persimmons treated in this way are, as a rule, of a quality much inferior to those that have been given more care, but on the other hand they sell so cheaply that even coolies and beggars regale themselves on them.

"These dried persimmons are a most wholesome and pleasant food, comparing very favorably with dried figs, and often even preferable to them, being of less cloying sweetness and not possessing the multitude of objectionable small seeds. There are large sections in the United States, especially in the Southwest, where no doubt the dried-persimmon industry could be successfully established, and, with up-to-date methods of drying and curing, a much cleaner and probably superior article could be obtained than the product seen in China, and the nation would be richer by a new and wholesome food product. Besides these dried persimmons, the Chinese manufacture sugar, spirits, and vinegar from different varieties."

37649. "(No. 1110.) A Chinese variety of persimmon, said to be large, of flat shape with circular incisions, of orange color; seedless, having in some fruits furrows on the top. The fruits do not keep well, and they resist drying. Chinese name *Shêng ti shih tzü*, meaning 'measure-box persimmon.' This variety seems to be like the Tamopan."
37650. "(No. 1111.) A Chinese variety of persimmon, said to be large, of square, flat shape; of reddish color; partly seedless. A good keeper. Local name *Mu shih tzü*, meaning 'wood persimmon.'"
37651. "(No. 1112.) A Chinese variety of persimmon, said to be of small to medium size, of red color, with blotches here and there on the skin, seedless, and of very fine flavor. Local name *Chi hsin hung shih tzü*, meaning 'chicken-heart red persimmon.'"
37652. "(No. 1113.) A Chinese variety of persimmon, said to be of small to medium size, of rounded form, color red, partly seedless; can not be kept long, fresh or dried. Local name *Shan ko tan shih tzü*, meaning 'mountlike persimmon.'"
37653. "(No. 1114.) A Chinese variety of persimmon, said to be small, of round-oblong shape, red, seedless. Good only when fresh. Local name *Chi chien hung shih tzü*, meaning 'tongue-point red persimmon.'"
37654. "(No. 1115.) A Chinese variety of persimmon, said to be small, of round-oblong shape, color orange-red, partly seedless;