



THE "FIRE-POT" PERSIMMON (*DIOSPYROS KAKI* L. F.), S. P. I. NO. 37657.

A very small variety of persimmon of dark reddish color, resembling an intermediate form between a Persian date and a plum. Locally called *Huo kuan shih tzu*, meaning "fire-pot" persimmon. The fruits can be kept fresh almost throughout the entire winter, but the Chinese also eat them slightly fermented by keeping them in water for a few weeks and pouring off the water every few days. Their flavor reminds one of beer, and travelers relish them decidedly. (Photographed at Pehsiangchen, Shansi, China, by Frank N. Meyer, February 14, 1914; natural size; P13044FS.)