

50635 to 50647—Continued.

the industry is well looked after, the larger branches are kept 'headed in' to facilitate the gathering of the fruits. The fruits are three celled, flattened ovoid, and about 1.5 centimeters in diameter. When ripe they are blackish brown and woody in appearance and are either gathered from the trees by hand or knocked off by the aid of bamboo poles. After being collected, the fruits are spread in the sun, where they open, and each liberates three elliptical seeds, which are covered with a white substance. This covering is a fat or tallow and is removed by steaming and rubbing through a bamboo sieve having meshes sufficiently small to retain the black seeds. The fat is collected and melted; afterwards it is molded into cakes, in which state it is known as the 'pi-yu' of commerce. After the fatty covering has been removed the seeds are crushed and the powdered mass is subjected to partial roasting in shallow pans. Then it is placed in wooden vats, fitted with wicker bottoms, and thoroughly steamed over boiling water. Next, with the aid of an iron ring and straw, it is made into circular cakes about 18 inches in diameter. These cakes are arranged edgewise in a large press, and, when full, pressure is exerted by driving in one wedge after another, thereby crushing out the oil, which falls into a vat below. The oil expressed from the seeds is the 'ting-yu' of commerce. Very often no attempt is made to separate the fat and the oil. The seeds with their white covering are crushed and steamed together and submitted to pressure, the mixed product so obtained being known as 'mou-yu.' The yield of fat and oil is about 30 per cent by weight of the seeds. In China all three products are largely employed in the manufacture of candles. The pure 'pi-yu' has a higher melting point than the 'ting-yu' or the mixture 'mou-yu.' All Chinese candles have an exterior coating of insect white wax, but when made from 'pi-yu' only the thinnest possible covering of wax is necessary (one-tenth of an ounce to a pound). All three products of the vegetable-tallow tree are exported in quantity to Europe, where they are used in the manufacture of soap, being essential constituents of certain particular forms of this article." (*Wilson, A Naturalist in Western China, vol. 2, p. 68.*)

For previous introduction, see S. P. I. No. 47363.

50646. THEA SASANQUA (Thunb.) Nois. Theaceæ.
(*Camelia sasanqua* Thunb.)

A large, wide-spreading ornamental shrub or small tree common throughout the warmer parts of Japan. The branches are very slender, and in the wild plant the flowers are always white. It is a popular garden shrub, and under cultivation forms with pink and rose-colored flowers are common. The seeds contain an inferior sort of oil used by the Japanese women for dressing their hair. (Adapted from *Sargent, Plantae Wilsonianae, vol. 2, p. 394.*)

For previous introduction, see S. P. I. No. 35248.

50647. TOONA SINENSIS (Juss.) Roemer. Meliaceæ.
(*Cedrela sinensis* Juss.)

A tree 80 feet high with a straight trunk, common in western Hupeh up to 4,500 feet. The young shoots are cooked and eaten as a vegetable. The valuable wood is beautifully marked with rich-red bands on a yellow-brown ground. Foreigners call it "*Chinese mahogany.*" It is easily worked, does not warp or crack, and is esteemed for making window sashes, door joists, and furniture. (Adapted from *Wilson, A Naturalist in Western China, vol. 2, p. 22.*)

For previous introduction, see S. P. I. No. 38805.