

LANSIUM DOMESTICUM. (Meliaceae.) 34421, 34496. Seeds of the langsat from Mindanao, Philippine Islands, and Singapore, Straits Settlements. Presented by Mr. F. W. Popenoe, Altadena, Cal. "There are two distinct forms of this species, the langsat, or lanzon as it is known in the Philippines, and the duku, or doekoe.

"It is not surprising that little notice has been taken of the existence of these two forms, in view of the fact that the species has received practically no attention from pomologists. 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 langsat is said to be common in the southern islands. In the Federated Malay States, however, it is much more popular than the langsat. 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 5 segments resembling the cells of an orange, but more easily separated. A small amount of intercellular tissue is usually present, and this must be carefully removed before the fruit is eaten, as it has an intense and disagreeable terebinthine flavor. Three or four of the cells will be found to contain no seeds, or at most only rudimentary ones, and can be eaten entire; the one or two cells which contain perfect seeds are usually larger than the rest, and as the pulp adheres to the seed quite tenaciously, they are more difficult to handle. The flavor of the pulp resembles that of no temperate fruit; it is subacid or sometimes rather acid, aromatic, and very pleasant, unless one happens to obtain a specimen not fully ripe, in which case there is a strong taste of turpentine; like most other Malayan fruits, however, this one has not become popular with Europeans. The duku is produced on small terminal clusters, containing from two to five fruits. As the individual fruits do not ripen at the same time, they are picked separately, with the result that one seldom sees clusters of the fruit in the market.

"The langsat varies from the above description in being oval, produced in larger clusters, and having a much thinner skin, by which characters it can be immediately distinguished.

"During its season the langsat is quite common in the