Production of Fruit in Fukien Province

As Fukien province is located near the Torrid Zone and has a mild climate, different varieties of trees thrive in different parts of the province, firs, pines, tea trees and bamboo being the most conspicuous. They form natural forests. The province also has a rich yield of fruit such as oranges, longans, lichees, persimmons, chestnuts, sugar cane, loquats, olives, etc. Foochow oranges (福桔) and olives are particularly noted and are exported every year in large quantities. The following is a detailed account of the growth of, and trade in, the different kinds of fruit.

Oranges.—The orange (桔) tree is an evergreen tree, measuring from one to two chang (丈) in height. The tree bears fruit in early winter, round like a ball, slightly flat at the top and the bottom. The fruit is deep red, with thin and glossy skin. It is sweet and juicy, the largest weighing four or five ounces each. The orange tree is propagated by grafting, done in middle spring. It takes from five to ten years for such grafted trees to begin bearing fruit. The application of fertilizers, urine and manure, is necessary every year. In summer time a hunt for harmful insects on the trees is usually made.

Oranges produced in Fukien province are known as Foochow oranges. They are grown abundantly by the farmers at and around Nankang (南港), Foochow, and also in the country outside the south suburb, like Yishu (義嶼) and Panshu (磐嶼) and in other suburbs of Foochow city. But the best oranges are produced at Tzemiaohsiang (澤苗鄉), with the production of Lokianghsiang (螺江鄉) ranking next; each of these places yields several thousand piculs a year. The total production of oranges in Fukien province every year is estimated at about one quarter of a million piculs. The annual production of oranges of Fukien province is estimated at being worth about a million dollars. On account of the civil war in different parts of the country the price of oranges last year was one-fifth lower than any year having an abundant crop, though last year’s crop was by no means good. Foochow oranges are exported to Shanghai, Hankow, Tientsin and Peking as well as to Changchow (漳州) and Chuanchow (泉州) in Fukien province. Last year only 70,000 barrels, of about one hundred fifty catties each, were exported to Shanghai and the Yangtze ports.
The barrels for holding oranges are made of pine wood. The export trade is exclusively handled by the Fruit Merchants' Guild organized by more than twenty fruit merchants of Foochow. These fruit merchants collected oranges from the growers in the country by forward order and the fruit thus collected is packed in barrels for export. This guild is known as the Fu Chwan Sheng Orange Merchants' Guild (福全盛桔行) and its business is very prosperous.

While only a small quantity of oranges was exported to Shanghai last year the export trade to Changehow and Chuanchow in Fukien province was also depressing, and even the "orange cake" or dried orange makers in Foochow city only consumed a little more than nine thousand piculs. All the surplus goods were sold locally by the fruit merchants at West Gate, Siaokiao (小橋) and Sanpao (三保), at a very low price which surprised the people and led them into thinking that an abundant crop of oranges was gathered last year. In addition to the civil war the depression of the export trade was due to two other reasons; increased taxation and higher freight charges. In the case of oranges, as with other fruit, an abundant crop and a bad crop is generally reaped in alternate years.

Olives.—Olive (橄欖) trees are also evergreen. The fruit is shaped like a small egg, is green in color, and tastes sweet and fragrant Olive trees are found everywhere in the country from Shuikow (水口) on the middle of the Min River (閩江) to Nankang at Foochow, and also along both banks of the river. Olives produced in Fukien province consist of three varieties, namely, tan hsiang (檀香) or "sandal-wood," shih wan mu (栃丸母) and chang wei (長尾) or "long tail."

The "sandal-wood" olive trees reach a height of two chang or more, blooming between June and July and bearing fruit in the autumn. The fruit ripens about November. "Sandal-wood" olives are smaller than the fruits of the other two varieties but taste better and sell at a higher price, about $25 per picul at the highest and $8 or $9 at the lowest. On the average one hundred thousand piculs of "sandal-wood" olives are produced yearly in Fukien province, mostly for export to North China, Shanghai and Hongkong. Such olives are either exported direct from the producing regions or through Foochow city. In the latter case they are sold to the Fu Yung Hsiang Olive Merchants' Guild (福永祥橄欖公叡) who then export them to outports in wooden barrels. When they are exported direct from the producing regions the olives are loaded in round wooden tubes, about one chih in diameter and 1.5. chih high. They are wrapped in banana leaves before being loaded in order to prevent them from
In other provinces and in North China this fruit is highly valued.

"Sandal-wood" olive trees are grafted. It is done in spring by cutting down one-half of the trunk of a tree of the "long tail" variety. The cut end of the remaining stump is split into several cracks with an ax and into the cracks branches of the "sandal-wood" variety are grafted, stuffed with earth inside and bound with wheat straw and grass mats without. Fertilizer, generally manure, is applied once a year between August and September. After 10 years the tree will begin to bear fruit in a small quantity, but abundantly after 20 years.

The tree of the shih wan mu variety also exceeds two chang in height. It blooms in middle summer and the fruit ripens in late autumn, larger than the "sandal-wood" variety, and containing more water but a little bitter in taste. The highest price of shih wan mu olives is $9 and lowest $5. More than one hundred thousand piculs of this kind of olives are produced every year, mostly for export.

The "long tail" olive tree is the tallest, sometimes attaining four chang, while the height of an ordinary tree usually exceeds two chang. It blooms in early summer and the fruit ripens in early or middle autumn. The fruit is longer and more pointed at both ends, and has an acrid taste. Very little fresh fruit of this variety is exported or consumed locally. "Long tail" olives are collected by olive merchants to make salted olives. Thirty catties of fresh olives are put into a pottery jar with six catties of salt at a time. They are trodden by foot for 15 minutes and then shifted into a large wooden vessel which can hold several thousand catties. After having been soaked in salt water in the vessel for three days they are taken out to be dried in sunshine for another three days. Now they are ready for sale as salted olives. Over two hundred thousand piculs of this variety of olives are produced yearly, of which 80 per cent is used for making salted olives. The total annual production of the three varieties exceeds four hundred thousand piculs.

Lin Ching.—Lin ching (林檎 pirus malus), a kind of small apple, is a deciduous tree. Its leaves are elliptical in shape with serrated edges. It blooms in middle spring, the flower having five white petals, a little pinkish around the edge of each petal. The tree bears fruit about ten days after blooming and the fruit ripens between early and middle summer, about the size of a big plum. The fruit tastes a little sour. The skin of the fruit partly turns pink in color through acid reaction, resembling the apple. This fruit is
produced luxuriously at Kutien (古田), the yield being more than two thousand piculs a year on the average. The highest price is $33 per picul and the lowest $10. Tachienhsiang (大乾鄉), in Kutien district, yields the best lin ching, the annual production being over two hundred piculs a year. Inside the fruit there are five sections, each containing one or two seeds. The fruit is very juicy. It is propagated either by sowing the seed or by planting any branch of a mother tree. When a seed is sown the young plant reaches a height of five or more feet in five years and begins to bear edible fruit. The other method of reproduction is by cutting a branch, about three chih in length, from any lin ching tree and planting it. Such trees thrive and bear larger fruit in densely populated places than in the wilderness. The lin ching tree has two crops of fruits every year. The first crop ripens between June and July. When the fruit is picked the tree blooms again in about a month’s time and bears a second crop in two weeks or so. But the fruit of the second crop is much smaller and not good to eat. The tallest lin ching tree reaches the height of three chang, while an ordinary tree is about eighteen chih high. The fruit is packed in bamboo crates, each containing more than one hundred catties. These are shipped from the producing region to Foochow. About 50 or 60 per cent of the total production is exported to Foochow, the remainder for local consumption. The decaying fruit and wind falls are made into dried lin ching by drying them in the sun. Dried lin ching is good to the taste and is mostly consumed by the local farmers themselves, very little being exported.

Sugar Cane.—Sugar cane (蔗) is a perennial plant, the tallest attaining a height of more than one chang, and grows abundantly at Changchow and Chuanchow where several million dollars worth of sugar is made every year for export to other parts of the province and to other provinces. Sugar is a principal product of Fukien province. In making sugar, the cane is first cut and ground with grindstones drawn by oxen or horses. The juice is boiled in a pot together with a little lime-water. When it crystallises brown sugar is formed. When brown sugar is further pressed to get rid of the “sugar honey” (糖蜜) white sugar is obtained, which, after being filtered, becomes pure white crystallised sugar, locally known as pen chieh tang (盆結糖).

The sugar cane sold on the market at Foochow to be eaten fresh is of a different variety, known as white sugar cane (白蔗), and not sweet sugar cane (甘蔗) which is used for making sugar. White sugar cane is produced in two places, the country outside the west gate of Foochow city
and at Lienkonghsien (連江). In the past a village at Hungshankiao (洪山橋) was well known for its sugar cane and the village was named Kanchehsiang (甘蔗鄉) or Sugar Cane Village. Sugar cane was also grown in the villages at Hsinankang (西南港). In the middle of the Manchu Dynasty, however, the sugar cane planted in these places was ruined by harmful insects and otherwise, and the farmers began to grow mulberry trees in their place, which proved to be more profitable to them.

The best white sugar cane is now produced by Maanhsiang (馬鞍鄉), outside the west gate of Foochow, for it is more juicy and sweeter, and the fiber is more brittle and easy to bite. The annual production of Maanhsiang is a little over fifty thousand bundles, of 10 pieces each. This is not a very large quantity. Every piece is about seven or eight chih long. The annual production of Lienkonghsien exceeds one hundred thousand bundles, also of 10 pieces each. Lienkong sugar cane is longer than the Maanhsiang product, about eight or nine chih in length, some exceeding one chang or 10 chih, and is not so good in quality as Maanhsiang sugar cane.

White sugar cane is obtainable in all the four seasons of the year, though they usually become scarce in middle and late autumn. They are abundantly produced after early spring. The highest price of white sugar cane is a little over $1 per bundle. The normal price is 500-600 cash per bundle and the lowest price 200-300 cash. At the fruit stalls at Foochow sugar cane is cut into sections of three to five tsun (寸) long for sale, at eight to sixteen cash each. They make about two hundred cash in selling every bundle in this way. Large quantities of white sugar cane are exported to Shanghai and different parts of Chekiang province every year. Sugar cane sellers suffered a loss last year on account of the civil war; White sugar cane is also known as "green skin sugar cane" (青皮蔗). The sweet sugar cane is sweeter than the white sugar cane, but its stem is smaller than the latter.

Persimmons.—The persimmon (柿) tree is a deciduous tree, with oval leaves pointed at the end. It blooms in late spring. The flower is yellow in color. It is monecious, the pistilate flower being larger than the staminate flower. The fruit is round like a ball. It begins to bear fruit about summer solstice time and the fruit ripens between September and October. Before it is ripe it has an acrid taste. When ripe it becomes red and sweet in taste. Persimmons produced at Kutien and Inghok (永福), also known as Yungtai (永泰), are best known. Three varieties of persimmons are grown at Kutien, namely, the ordinary variety (普通柿), the large variety (大柿) and the "date persimmon" (棗柿), so named
because it resembles a date in shape. The ordinary variety, about the size of a plum, may be used for making "persimmon balls" (柿丸) through the following process:

When the persimmons are picked about October women workers are employed to peel them (workers are paid 10 cents for peeling per 100 pieces and each worker can peel several hundred pieces a day). The peeled persimmons are dried in the sun and kept in baskets at night. They turn red in about five days, and will turn black in another fortnight going through the same process. Then they are kept in gunny bags for another fortnight or so when a white coating will be formed on the dried persimmons. They are now ready for the market. The highest price of "persimmon balls" is $13 per picul and the lowest between $6 and $7. The annual production of dried persimmons of Kutien exceeds nine thousand piculs. They are shipped to Foochow in gunny bags, each containing more than one hundred catties.

The large variety is also known as "egg-long persimmon" (卵長柿). The fruit is picked in middle autumn. They have an acrid taste when newly picked and are not eatable until after treatment by two different processes, steaming or fumigating. The steaming process is done with a large jar into which about two hundred persimmons are put and the mouth of the jar is stopped with straw. The jar is turned upside down and placed in a pottery vessel containing about two bowls of water. The whole thing is boiled on a fire for 20 to 30 days, the water in the pottery vessel being changed once every other day. By being treated through this process the persimmons turn sweet and can be preserved in good condition for several months.

The fumigating process is done by putting the persimmons in bamboo crates placed on a brickwork specially built for the purpose. Chestnut shells are burnt inside the brickwork, while the whole thing is covered with a wooden vessel. When the fire goes out the smoke remaining will work on the persimmons. This process requires one day and night, and the persimmons become sweet and eatable. But persimmons treated in this way can be preserved in good condition for only four or five days. Smoked persimmons have a better taste than steamed persimmons and are mostly for local consumption. Steamed persimmons are exported to Foochow for sale. Three or four thousand piculs of this variety are produced at Kutien every year, the highest price being $5 or $6 and the lowest a little over $3.

"Date persimmons" are as big as dates, and without kernels. They are sold at about twenty cents per catty. Only a little over one thousand piculs are produced annually,
all for local consumption. As they have no stone and are good to the taste the Kutien farmers like them and sell them only to the local people. The annual production of the three varieties of persimmons at Kutien is a little more than fifteen thousand piculs.

Persimmons produced at Inghok are also of three varieties, namely, “pearl persimmon” (珠栞), “egg-long persimmon” (卵 長栞) and “monkey persimmon” (猴栞).

“Pearl persimmons” are round and resemble pearls in shape. Seventy per cent of the total production of Inghok belongs to this variety. The fruit is picked between late autumn and middle winter; that grown on the plain has an earlier crop and that on the mountains a later crop. This variety of persimmon is mostly used for making “persimmon cakes” (栞 餅). The fruit is picked after middle autumn and women workers are employed to peel it, using a small knife. Each worker can peel three to four hundred catties a day, at 70 cash IJer 100 catties. Peeled persimmons are dried in sunshine. As they are being dried the persimmons are kneaded by hand and are gradually made into flat cakes in three or four days when there is fine weather and seven or eight days when rainy. Sometimes they have to be baked on a fire. Persimmon cakes made in dry weather with a north wind blowing are good in quality. If it happens to be rainy, or with a south wind blowing, the persimmon cakes made will be damp, and have to be baked once on a fire. Persimmon cakes made between late autumn and early winter are known as shih pin (糖 餅), which are partly dried and cannot be preserved in good condition for a long time. These cakes are loaded in bamboo crates, of 100 catties each, and shipped to Foochow for immediate sale. After the beginning of winter perfectly dried cakes are made, which can be preserved in good condition till the next autumn. In some cases unripe fruits are picked for export to Foochow where the fresh fruit merchants sell them fresh by putting one or two drops of alkali solution (鹼 水) into the bottom of the fruit. Several days after this treatment the fruit will become red, juicy and sweet as the result of chemical reaction. They are known as “soft persimmons” in Fukien, while Cantonese call them “water persimmons.” This fruit is sold at about twenty cash each. The normal price is $4 and the lowest a little over $3. The annual production of “pearl persimmons” is approximately fourteen thousand piculs.

“Egg-long” persimmons are long and resemble an egg in shape. About four thousand piculs are produced every
year, or 20 per cent of the total production of persimmons at Inghok. The fruit has a bitter and acrid taste when newly picked. It is seldom eaten fresh by the natives. When this fruit is picked it is loaded in large wooden vessels, each containing two or three hundred catties, for export to Foochow. The vessels are made air-proof by lining within and coating without with mud from ponds. When the vessels are loaded they are kept for two days and then shipped to Foochow. Upon arrival there the fruit becomes sweet and eatable and ready for sale. The highest price of this variety of persimmons is between $4 and $5 per picul and the lowest about $2.

"Monkey persimmons" are smaller, about the size of a plum. The fruit is pounded into small pieces as soon as it is picked from the tree and mixed with water, one-third of fruit with two-thirds of water, to make persimmon oil (柑油). After some time the mixture is filtered with a bamboo vessel to separate the solid substance and the liquid which is persimmon oil. The yearly production of "monkey persimmons" is more than two thousand piculs. Persimmon oil is loaded in wooden barrels, each containing more than three hundred catties, for export to Foochow. The highest price of "monkey persimmons" is $15 per picul and the lowest between $7 and $8. From every picul of persimmons two piculs of oil can be made. The total production of persimmons at Inghok, Kutien and the suburbs of Foochow is between forty and fifty thousand piculs a year.

Longans.—The longan (龙眼) tree is evergreen, having feather-shaped compound leaves. It blooms in early summer, the flower being very small and white in color. Its fruit ripens in autumn, round like a ball, with fine crinkles on the shell. The flesh of longan is white, juicy and sweet. Putien (莆田) or Hinghwa (兴化) and Sienvyu (仙游) are the two most famous districts in Fukien province producing longan. The production of Hinghwa is about one hundred thousand piculs and Sienvyu eighty thousand piculs a year. The price of longan depends on the crop of the year, the highest is 192 cash per catty, or $18 per picul, the lowest about forty-eight cash per catty, or a little over four dollars per picul, and, when a normal crop is gathered, it sells between 80 and 90 cash per catty. The longan tree is grown by almost every farmer of Hinghwa. Most of the fruit is made into dried longan, known as kwei yuan (桂圆) for export to different parts of the country. It is a famous product of Fukien province. The fruit is picked from the tree with the branches. The women and children then cut the fruit off the branches with scissors. Each can gather three or four hundred catties.
of fruit a day in this way for sale to the local dried longan factories. Dried longan, or kwei yuan, is made sometimes by drying in the sun but mostly by baking over a fire. There are more than one thousand kwei yuan factories in the two districts of Hinghwa and Sienyu. The baking equipment consists of three or four wooden vessels for holding the fruit, and a hearth, about three or four chih high and one chang square, with an opening, one chih square, in front near the ground for fuel. Above the hearth, from the front to the back, is built a bamboo frame, slightly declined, for holding the baking wooden vessel, which is two chih high and 10 square chi h in area, large enough to hold 300 or more catties of longan. The fuel used is dried branches and twigs of trees. The fire below the bamboo frame causes the water in the fruit to evaporate. Each time the fruit is baked for about two hours and then shifted into bamboo crates. After a day or two it is baked again. After baking in this way three or four times the fruit becomes dried and ready for the market as kwei yuan. Four piculs of fresh fruit are required to make one picul of kwei yuan, which sells at more than $30 per picul.

At Foochow longan is produced at places from Shuikow (水口) down to Fengkangsiang (鳳橋鄉), outside the West Gate of Foochow city, and totals about fifty thousand piculs a year. The fruit produced at these places is smaller and less sweet than Hinghwa and Sienyu products. Those picked in middle and late autumn are considered the best of Foochow products. Some people of Foochow also make dried longan by drying the fruit in sunshine. Fresh longans shipped to Foochow from the producing regions are packed in bamboo crates, covered with leaves. Fertilizers, urine, manure and bean cakes, are applied twice a year, when the tree begins to bloom and after the fruit is picked. The total production of this fruit in the whole province exceeds 300,000 catties a year. The people of Foochow always eat dried longan every morning by soaking it in boiling water or rice soup as a tonic. Very little fresh longan is exported from Fukien to other province, for fresh fruit easily decays. Kwei yuan exported from Hinghwa is packed in wooden vessels of 800 cubic tsun each.

Plums.—The plum (李) tree is a deciduous tree, exceeding one chang in height. It blooms in spring, the flower having five white petals. The fruit is round and turns red when ripe. It tastes slightly sour. Plums are produced luxuriously at Inghok and Foochow. The fruit produced up country from Inghok city is known as fu jen plums (夫人李). They are green instead of red in color. About 70 per cent of
the total production of Inghok belongs to this variety. The
tree blooms in early spring and bears fruit after five or six
days, ripening in middle summer. The best *fu jen* plums
are produced at Puchenghsiang (佈 埕 鄉) of Inghok. They
may be made into salted plums by first soaking in salt water
and then baking in the sun. In the region from Inghok city
downward, red plums, known as “rouge plums” (膚 脂 李)
are produced, and are about 30 per cent of the total produc-
tion of the whole district. The best “rouge plums” come
from Taiyuanhsiang (太 原 鄉) of Inghok district. It also
blooms in early spring and ripens about summer solstice time.
“Rouge plums” are sweeter than *fu jen* plums and may be
eaten either fresh or dried by baking over a fire.

About 90 per cent of the plums produced at Foochow
belongs to the “rouge” variety. The total production of
Foochow is about several thousand piculs and that of Inghok
more than ten thousand piculs a year. The total production
of these two districts and other places exceeds twenty
thousand piculs every year, the highest price being $13 and
the lowest between $4 and $5 per picul. Plums were sold
between $7 and $8 per picul last year, which was the normal
price when a normal crop was reaped.

At the fruit stalls at Foochow plums are usually soaked
in salt water in a large wooden vessel. The vessel is shaken
constantly. The plums sell at four cash each and sometimes
over ten cash each, when the price soars. Fresh plums
shipped to Foochow from the producing regions are packed
in bamboo crates, of more than one hundred catties each.

**Peaches.**—The peach ( 桃) tree is a deciduous tree,
over one *chang* in height. It blooms in early spring; some
trees have white flowers and others pink flowers. The fruit
ripening about summer solstice time. Peaches are produced at
Siakiang (下 江) at the mouth of the Min River (閩 江 口)
and Nankang of Foochow and Mintsing (閩 清) and vicinity.
Peaches are divided into several varieties, known as hill
peaches ( 崗 桃), white peaches ( 白 桃) and black peaches (黑
c桃). White peaches are the ordinary variety and not very
sweet. Hill peaches are grown on the hills. They are larger
in size and have pink spots on the skin. Fengkangli (鳳 崗 粟)
produces the best hill peaches. They have a very sweet taste.
Black peaches have blackish skins and are mostly produced
at Piehtowsiang (磐 頭 鄉) and neighborhood at the mouth
of the Min River. They are also sweet in taste. The total
production of peaches of Fukien province is six or seven
thousand piculs a year, selling at $15 per picul at the
highest price, and a little over $7 when they are cheap. At
the fruit stalls at Foochow peaches are also soaked in salt
water in a large wooden vessel, and sold at between eight and twenty cash each.

**Loquat.**—The loquat (枇杷) tree is evergreen and exceeds two chang in height. The fruit ripens in early summer, and is round and yellow in color, slightly sour. The best loquats are produced at Wenshanhsiahsiang (文山下鄉), below Mintsing. The fruit is bigger and sweeter than the products of other parts of the province. That produced by Yuanlihsiang (源裡鄉) and Shangchihsiang (上岐鄉), below Shuikow (水口) is also of very good quality. It is sold at $15 or $16 per 100 catties or a picul at the highest price and between $8 and $9 at the lowest. The production of loquats in Fukien province is quite limited,—a little over one thousand piculs a year. Loquats are usually out of stock in Fukien province in May when the fruit has to be imported from Shanghai.

**Lichee.**—The lichee (荔枝) is an evergreen tree, usually reaching the height of three or four chang, with feather-shaped compound leaves. The fruit is covered with a shell, crimson in color. Its flesh is white, juicy and sweet. The tree blooms in early spring and the fruit ripens between early and middle summer. There are two varieties of lichee produced in Fukien province, one with large kernels and thin flesh and the other with small kernels and thick flesh. The latter variety is known as “chu ho” lichee (桂核荔枝) at Foochow and only a little over one thousand piculs are produced every year at Foochow and other districts. Nankang and Fengkanghsiang (鳳崗鄉) are noted lichee producing regions for their quantity, while Hsihu (西湖), Yishan (怡山) and neighborhood are noted for the quality of the fruit, the “chu ho” variety. The highest price is 240 cash per catty, the lowest 120 cash and the normal price 150 cash per catty. More dried lichees are exported from Fukien province than fresh fruit, for the latter are difficult to preserve in good condition for a long time.

**Chestnuts.**—The chestnut (栗) tree is deciduous and often reaches a height of four or five chang. It blooms in early summer and the fruit ripens between late autumn and early winter. The fruit is covered by an outer shell with thorns, two to four nuts being wrapped in each thorny shell. Inghok is the most famous chestnut-producing district in Fukien province, more than one thousand piculs a year, while Kienning (建寧), or Kienowhsien (建甌縣), and Yenping (延平), or Nanpinghsien (南平縣) each produce several hundred piculs a year. The highest price of chestnuts in Fukien province is $20 per picul and the lowest is below $10. Chestnuts may be eaten fresh. At the fruit stalls in Fukien province there
are also roasted chestnuts for sale. The fruit is cut open with a knife and sold at two or three cash each. Chestnuts are also used for cooking with chickens, ducks or mutton. The farmers in the producing regions sometimes dry chestnuts in sunshine in order to preserve them. But, as dried chestnuts are not good to the taste, only a very small quantity is treated in that way.

Strawberries.—"Strawberries" (楊 梅) grow on an evergreen tree, about two chang in height. The leaves are of long oval shape. The tree blooms in spring, the flower being yellowish white in color, and the fruit ripens in summer and is round like a ball. The fruit has no skin like other fruits and is made up of a number of small grains, crimson in color. "Strawberries" are popularly known as chu hung (珠 紅), or "pearl red," at Foochow, because of their shape and color. The regions around the mouth of the Min River produce "strawberries," over one thousand piculs a year, but the product of Chunchuhsiang (君 竹 鄉), over the hill beyond Mamoi (馬 尾), is most famous, the fruit being dark red in color and not so sour as the products of other places. To get rid of the sour taste "strawberries" are often soaked in salt water. When fresh they do not have a ready sale on account of the sour taste. At the producing regions "strawberries" are often boiled with sugar to make them more palatable and to preserve them.

Pumelos.—Pumelos (柚), also known as wen tan (文 旦), are a famous product of Changchow (漳州). But, as they are imported to Foochow through Amoy (廈 門), they are called "Amoy pumelos" at Foochow. They grow on an evergreen tree exceeding one chang in height. On the stems there are thorns. The leaves are long and oval in shape, with two small wing-shaped leaves at the end near the stem. Pumelo flowers have five white petals. The fruit is round like a ball, about four or five tsun in diameter. The skin of the fruit is about one tsun in thickness and cannot be easily stripped. Each pumelo weighs about two catties. From 500,000 to 600,000 pumelos, a little more than ten thousand piculs, are produced at Changchow, one-fifth for export to Foochow and two or three-fifths to Shanghai. Every pumelo sells at more than one hundred cash at Changchow and double that price at Foochow. Pumelos ripen in winter and occasionally in early spring. Pumelos are usually put in porcelain dishes as an ornamental article. They are also served on the table at a formal dinner. The country around Foochow also produce the fruit, but it is smaller and sour in taste.

Bananas.—Bananas (芭 蕉) are also a special product of Changchow. Banana trees at Foochow do not bear fruit,
for they are a tropical plant. The warm climate of Changchow is more suitable for the cultivation of bananas. But even Changchow bananas are small and have a little acrid taste, far inferior to the products of Formosa. More than twenty thousand piculs of bananas are produced at Changchow every year, sold locally at $8 or $9 per picul at the highest and $4 or $5 at the lowest. When shipped to Foochow freight charges and fruit duties have to be added. The highest price at Foochow exceeds $10 and the lowest between $7 and $8. Changchow bananas have not had any good market at Foochow during the last few years, partly on account of their inferior quality and partly due to the boycott movement against Japanese goods. The people do not buy bananas for fear that they may get Formosa fruit by mistake. The banana tree bears fruit in one year after it is planted. But every tree bears fruit only once. Banana trees which have born fruit are cut down and new ones planted instead.

Water Chestnuts.—Water chestnuts (荸荠), popularly known at Foochow as “tail pear” (尾梨), is a perennial plant grown in water. The stems are tube-shaped, two or three chih in height, green like the onion. The fruit is the bulb at the end of the stem under the ground. Water chestnuts are produced abundantly at Foochow, more than ten thousand piculs a year, the highest price being over $5 and the lowest at a little over $3. Water chestnuts are procurable on the market throughout the year. The fruit-stalls sell them, after peeling off the skin, at one to three cash a piece. They are also used for cooking food. Chinese physicians use water chestnut juice for curing measles. When measles become prevalent the price of water chestnuts often jump up by one-third of the ordinary price.

Water Caltrops and Lily Roots.—Water caltrops (菱) and lily roots (藕) are both produced in ponds. Some water caltrops have three horns and others four. They are procurable about middle autumn. The production at Foochow is six or seven hundred piculs a year. This fruit is sold between three and five cash a piece. It is often used as a food article for cooking with fish or meat.

The production of lily roots at Foochow is a little over nine hundred piculs a year, sold at 16 cash per ounce at the highest and at five or six cash per ounce at the lowest. The price of lily roots is quoted at so much for an ounce according to Foochow custom. They are produced abundantly about middle summer but hardly procurable in middle autumn. Lily roots are also produced in the districts formerly under Kienningsfu (建宁府). The lily seeds (蓮子)
in these districts are dried and exported to Foochow for sale, at about twenty taels per picul.

_Groundnuts._—Groundnuts (落花生) are a kind of cereal, popularly known as _chang sheng kuo_ (長生果) or "long-lived fruit." The blooming season is between summer and autumn. Groundnuts are a special product of Futsinghsien (福清縣), about one hundred thousand piculs being produced every year by the five towns of the district, namely, Lungtien (龍田), Kaoshanshih (高山市), Yuki (漁溪), Tungchang (東張), and Haikow (海口). The highest price of groundnuts exceeds $10 per picul and the lowest is between $7 and $8. They are eaten either after being boiled or baked. Groundnuts are also used for extracting oil. At Futsinghsien there are over two hundred groundnut oil presses where oil is extracted with hand presses. At Foochow the Electric Power Co. (電氣公司) is manufacturing groundnut oil with electric power by ordering groundnuts from Futsing. Groundnut oil is sold at 160-170 cash per catty.

_Other Fruits._—In addition to the above-mentioned there are "sugar pears" (糖梨) produced at Inghok and Mintsing (閩清), more than one hundred piculs a year, between $2 and $5 a picul, with dark purple skin and coarse flesh, and _fan shih liu_ (番石榴) or "foreign pomegranate," resembling pomegranates in shape, with soft skin and many seeds and sweet in taste. They are produced at the regions around the mouth of the Min River, more than one hundred piculs a year, sold between $3 and $4 a picul. The fruit stalls of Foochow also have other fruits for sale, Indian corn coming from Changchow, apples from Amoy, pears from Shantung province, Canton oranges from Canton and water melons from Shanghai. On account of different climates and different quality of the soil the north-western section of Fukien province generally produces plants for making useful articles, while the coastal regions produce fruits. All fruits produced in different parts of Fukien province are shipped to the capital city, Foochow, to be sold through the fruit agents, who, except in the case of oranges, earn a commission of 15 cash on every dollar worth of goods sold from the seller and another of one and a half cash on every catty of goods bought from the buyer. Their commission on the sale of oranges is uncertain.