

spices, cotton, madder, and suet, cheese, flax, and oil, honey, and the like, sell by the great pound.

Silk, saffron, amber wrought in rosaries and the like, and all small spices sell by the little pound.

Vair-skins by the 1000; and 1020 go to the 1000.

Ermines by the 1000; 1000 to the 1000.

Foxes, sables, fitches and martens, wolfskins, deerskins, and all cloths of silk or gold, by the piece.

Common stuffs, and canvasses of every kind sell by the *picco*.

Tails are sold by the bundle at twenty to the bundle.

Oxhides by the hundred in tale, giving a hundred and no more.

Horse and pony hides by the piece.

Gold and pearls are sold by the *saggio*.¹ Wheat and all other corn and pulse is sold at Tana by a measure which they call *cascito*.² Greek wine and all Latin wines are sold by the cask as they come. Malmsey and wines of Triglia and Candia are sold by the measure.

Caviar is sold by the *fusco*, and a *fusco* is the tail-half of the fish's skin, full of fish's roe.³

¹ The *saggio* in Italy was $\frac{1}{72}$ of a pound, *i. e.*, $\frac{1}{6}$ of an ounce (*Pegol.* p. 31). Here it was a little more, as may be deduced from its relation to the *sommo* opposite.

² *Cascito* must have been miswritten for *cafiço*. There is a measure called *kafiz* in Arabic, and specified as *cafizium* in some of the treaties (*Not. et Ext.*, xi, 30). Hammer-Purgstall mentions *kofeiz* as a standard measure at Tabriz, which is doubtless the same (*Gesch. der Golden Horde*, etc., p. 225). And Pegolotti himself has *cafisso* as a Moorish measure. Indeed, I need not have sought this word so far away. It is still used in Sicily as *Cafisu* for an oil-measure, the fifth part of a *Cantaro*. It also exists in Spanish as *Cahiz*, and will be found in Ducange in a variety of forms, *Caffium*, *Caficium*, *Cafisa*, *Cappitius*, etc.

³ Caviare is now exported in small kegs. *Fusco* is perhaps just *fish*. In the dialect of the Goths of the Crimea that word was *fiscet* according to Busbeck. The sturgeon of the Borysthenes are already mentioned by Herodotus as large fish without prickly bones, called *antacæi*, good for pickling, and according to Professor Rawlinson caviare also was known to the Greeks as τάριχος Αντακαίων.