

road to Turkistan, and was the centre from which Iranian ideas radiated into China.

The curious point is that the Chinese, while they received the grape in the era of the Han from an Iranian nation, and observed the habit of wine-drinking among Iranians at large, acquired the art of wine-making as late as the T'ang from a Turkish tribe of Turkistan. The Turks of the Han period knew nothing of grapes or wine, quite naturally, as they were then restricted to what is now Mongolia, where soil and climatic conditions exclude this plant. Vine-growing, as a matter of course, is compatible solely with a sedentary mode of life; and only after settling in Turkistan, where they usurped the heritage of their Iranian predecessors,¹ did the Turks become acquainted with grape and wine as a gift of Iranians. The Turkish word for the grape, Uigur *öziim* (other dialects *üzüm*), proves nothing along the line of historical facts, as speculated by VÁMBÉRY.² It is even doubtful whether the word in question originally had the meaning "grape"; on the contrary, it merely seems to have signified any berry, as it still refers to the berries and seeds of various plants. The Turks were simply epigones and usurpers, and added nothing new to the business of vine-culture.

In accordance with the introduction of the manufacture of grape-wine into China, we find this product duly noted in the *Pen ts'ao* of the T'ang,³ published about the middle of the seventh century; further, in the *Ši liao pen ts'ao* by Moñ Šen 孟詵 (second half of the seventh century), and in the *Pen ts'ao ši i* by Č'en Ts'añ-k'i 陳藏器, who wrote in the K'ai-yüan period (713-741). The *T'añ pen ts'ao* also refers to the manufacture of vinegar from grapes.⁴ The *Pen ts'ao yen i*, published in 1116, likewise enumerates grape-wine among the numerous brands of alcoholic beverages.

The *Liañ se kuñ tse ki* by Č'añ Yüe (667-730)⁵ contains an anecdote to the effect that Kao-č'añ offered to the Court frozen wine made from dried raisins, on which Mr. Kie made this comment: "The taste of grapes with thin shells is excellent, while grapes with thick shells are bitter of taste. They are congealed in the Valley of Eight Winds (Pa fuñ ku 八風谷). This wine does not spoil in the course of years."⁶

¹ This was an accomplished fact by the end of the fourth century A.D.

² Primitive Cultur des turko-tatarischen Volkes, p. 218.

³ Č'en lei pen ts'ao, Ch. 23, p. 7.

⁴ *Ibid.*, Ch. 26, p. 1 b.

⁵ See The Diamond, this volume, p. 6.

⁶ *Pen ts'ao kañ mu*, Ch. 25, p. 14 b. A different version of this story is quoted in the *T'ai p'iñ yü lan* (Ch. 845, p. 6 b).