

pistān ("a place abounding with pistachio-nuts").¹ Again, the Persian word in the transcription *pi-se-ta* 必思答 appears in the *Pen ts'ao kan mu ši i*² by Čao Hio-min, who states that the habitat of the plant is in the land of the Mohammedans, and refers to the work *Yin šan čen yao*³ of 1331, ascribed by him to Hu-pi-lie 忽必烈; that is, the Emperor Kubilai of the Yüan dynasty. We know, however, that this book was written in 1331 by Ho Se-hwi.⁴ Not having access to this, I am unable to state whether it contains a reference to *pi-se-ta*, nor do I know whether the text of Čao Hio-min, as printed in the second edition of 1765, was thus contained in the first edition of his work, which was published in 1650. It would not be impossible that the transcription *pi-se-ta*, accurately corresponding to Persian *pista*, was made in the Mongol period; for it bears the ear-marks of the Yüan style of transcription.

The Persian word *pista* (also *pasta*) has been widely disseminated: we find it in Kurd *fystiq*, Armenian *fesdux* and *fstoül*, Arabic *fistaq* or *fustaq*, Osmanli *fistiq*,⁵ and Russian *fistaška*.

In the Yüan period the Chinese also made the acquaintance of mastic, the resinous product of *Pistacia lentiscus*.⁶ It is mentioned in the *Yin šan čen yao*, written in 1331, under its Arabic name *mastaki*, in the transcription 馬思答吉 *ma-se-ta-ki*.⁷ Li Ši-čen knew only the medical properties of the product, but confessed his ignorance regarding the nature of the plant; hence he placed his notice of it as an appendix to cummin (*ži-lo*). The *Wu tsa tsu* 五雜俎, written in 1610, says that *mastaki* is produced in Turkistan and resembles the *tsiao* 椒 (*Zanthoxylum*, the fruit yielding a pepper-like condiment); its odor is very strong; it takes the place there of a condiment like pepper, and is beneficial to digestion.⁸ The Persian word for "mastic" is *kundurak* (from *kundur*, "incense"), besides the Arabic loan-word *mastakī* or

¹ As already recognized by W. SCHOTT (Topographie der Producte des chinesischen Reiches, *Abh. Berl. Akad.*, 1842, p. 371), who made use only of the new edition.

² Ch. 8, p. 19; ed. of 1765 (see above, p. 229).

³ Cf. above, p. 236.

⁴ BRETSCHNEIDER, *Bot. Sin.*, pt. 1, p. 213.

⁵ Hence Pegoletti's *fistuchi* (YULE, *Cathay*, new ed. by CORDIER, Vol. III p. 167).

⁶ Greek *σχίvos* (Herodotus, IV, 177).

⁷ The Arabic word itself is derived from Greek *μαστίχη* (from *μαστάζειν*, "to chew"), because the resin was used as a masticatory. Hence also Armenian *maz-tak'ē*. Spanish *almáciga* is derived from the Arabic, as indicated by the Arabic article *al*, while the Spanish form *másticis* is based on Latin *mastic*.

⁸ Quoted in the *Pen ts'ao kan mu ši i*, Ch. 6, p. 12 b. The digestive property is already emphasized by Dioscorides (I, 90).