

abbreviated name of which is *kurumi*; local names are *ogurumi* (Province of Kaga), *okkoromi* (eastern provinces), and so on. This giant walnut grows to a large tree. Its leaves are much like those of the lacquer-tree (*Rhus vernificera* DC.) and a little larger; they have finely serrated margins. Its new leaves come out in the spring. It flowers in the autumn.

"The flower-clusters resemble chestnut-catkins, but are much larger, ranging in length from six to seven *sun*; they are yellowish white and pendulous. A single flower is very small, like that of a chestnut. The fruit is peach-shaped and green, but turns black when ripe. The shells are very hard and thick, and can be opened by being put on the fire for a little while; then insert a knife in the slit or fissure between the shells, which thus break. The kernels are good for human food, and are also used for feeding little birds.

"One species called *hime-gurumi* ('demoiselle walnut,' *Juglans cordiformis* Maxim., ex Matsumura, *l.c.*), or *me-gurumi* ('female walnut,' from the province of Kaga), has thin shells with fewer furrows, and the kernels can easily be taken out. Under the heading *šūkai* (*či-kie*, explanatory information in the *Pen ts'ao*), this kind of walnut is described as 'a walnut produced in Činšo (Č'en-ts'añ, a place in Fuñ-siañ fu, Šen-si, China) with thin shells and many surfaces,' so we call it *činsō-gurumi* (*č'en-ts'añ hu-t'ao*).<sup>1</sup> This variety is considered the best of all *yama-gurumi* (*šan hu t'ao*, wild walnuts), because no other variety has such saddle-shaped kernels entirely removable from the shells.

"A species called *karasu-gurumi* ('crow walnut') is a product of the province of Ečigo; it has a shell that opens by itself when ripe, and looks like a crow's bill when opened, whence it is called 'crow walnut.'

"Another variety from Ōšio-mura village of the Aidzu district is called *gonroku-gurumi* ('Gonroku's walnut'); it has a very small shell capable of being used as *ojime* ('string-fastener of a pouch'). This name is taken from the personal name of a man called Anazawa Gonroku, in whose garden this variety originated. It is said that the same kind has been found in the province of Kai.

"A variety found at Noširo, province of Ušū (Uzen and Ugo), is much larger in size, and has thinner shells, easily crushed by hand, so that the kernels may be taken out without using any tools. The name of this variety is therefore *teučī-gurumi* ('hand-crushed walnut')."

The most interesting point in these Japanese notes is presented by

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<sup>1</sup> Compare above, p. 264.