

when the Mongols introduced the condiment into China under that name, while they styled the root 穩展 *yin-čan*. In modern Mongol, the name of the product is *šingun*, which is borrowed from the Tibetan word mentioned below.

In the Tibetan dialect of Ladākh, asafoetida is called *hiñ* or *sip*.<sup>1</sup> The name *sip* or *sup* was reported by FALCONER, who was the first to discover in 1838 *Ferula narthex* in western Tibet on the slopes of the mountains dividing Ladākh from Kashmir.<sup>2</sup> The word *sip*, however, is not generally Tibetan, but only of local value; in all probability, it is not of Tibetan origin. The common Tibetan word is *šin-kun*, which differs from the Iranian and Indian terms, and which, in view of the fact that the plant occurs in Tibetan regions, may be a purely Tibetan formation.

Finally it may be mentioned that, according to BORSZCZOW,<sup>3</sup> *Scorodosma* is generally known to the inhabitants of the Aralo-Caspian territory under the name *sasyk-karai* or *keurök-kurai*, which means as much as "malodorous rush." The Bukharans call it *sasyk-kawar* or simply *kawar*.

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<sup>1</sup> RAMSAY, *Western Tibet*, p. 7.

<sup>2</sup> *Transactions Linnean Soc.*, Vol. XX, pt. 1, 1846, pp. 285-291.

<sup>3</sup> *Op. cit.*, p. 25.