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## Chinese Drugs from Abroad.

In Chinese books of medicine, the drugs are classified into herbs and animal products. Of the former there are over 1,600 kinds, and of the latter, over 600, in addition to 400 odd others, belonging to the mineral kingdom. Though most of the medicinal herbs are indigenous, a few are imported from abroad, especially from India and the Malayan ports. According to Customs returns, in the past few years China imported in the average over Tls. 7,000,000 of drugs a year. This refers to Chinese drugs only, excluding foreign patent medicine and medicinal substances, which amount to about Tls. 3,500,000 a year.

One of the most popular drugs is aniseed, used as a carminative and also a stimulant. It is yielded by anise, an umbelliferous plant, growing in tropical and semi-tropical regions. The seeds are obtained from pods in octagonal shape, called aniseed star, because of its resemblance to a star. The pod is of dark brownish color and contains seeds in each of the eight points. The diagonal of the pod is from one inch to one inch and a quarter. The large-sized pods of dark color, yielding large and highly aromatic seeds, fetch higher price. Beside medicinal use, the seeds are also employed as an aromatic in seasoning food. Certain districts in Kwangsi province, like Lungchow (龍州) and Poseh (百色) produce large crops of aniseed and also a limited quantity is exported from Szechwan. A part of the Kwangsi crops is exported to the United States through Hongkong and Japan, averaging yearly 10,000 piculs, valued at Tls. 300,000. But at the same time China imports over 15,000 piculs a year chiefly from Hongkong, Japan and French Indo-China. The Japanese product is cheap but small in size and weak in flavor. A limited quantity is also imported from Siam and Singapore. In the Customs returns aniseed star is classified into high and low grades. The high grade chiefly from Hongkong and French Indo-China, is valued at over Tls. 15 a picul and the low grade, principally from Japan, at less than Tls. 15 a picul. About 70 per cent of the import is high grade and 30 per cent low grade. Shanghai draws about 2,000 piculs a year chiefly from Hongkong, packed in gunny sack of 200 catties (two piculs) each and is cheaper than the Hongkong goods by about Tls. 4 or Tls. 5 a picul.

Dried betelnut is produced by the areca palm in tropical regions. A large-sized seed measures about one inch in diameter. It is brownish with white streaks inside. The nut has a slight bitter taste and is used by Chinese physicians as an astringent, or as a remedy for indigestion and is also supposed to have the healing power for wounds. Betelnut also finds use in certain industries. When the nut is boiled in water, the extract, a reddish brown liquid, is used as an astringent in medicine and also by fishermen for strengthening the guts of their fishing nets. In dye-works and tannery betelnut is used for preparing dye-stuff and tanning liquor. Large quantities of it are produced on the Hainan Island, off Kwangtung coast, where about 12,000 piculs, valued at Tls. 180,000 a year, are exported. Imported betelnut is produced in Ceylon, Java, the Philippine Islands and French Indo-China, and yearly import averages over Tls. 200,000, the bulk being transhipped from Hongkong. On the Shanghai market, there are the Kwangtung, Philippine and Singapore products, amounting in total to about 2,000 piculs a year. The Philippine products, being of good quality, form a large share of Shanghai's import and are almost exclusively taken for medicinal use. The Kwangtung products are of several kinds: the Hainan betelnut, the "pointed" betelnut and the "date" betelnut, all being cheaper than the Philippine bulk. They are usually packed in gunny sacks of 200 catties each but occasionally wrapped in mattings. Betelnut husk is also imported for medicinal use. It is fibrous and of yellow or light brown color. According to the estimate of Shanghai merchants, about 900 piculs are imported from Singapore and the Philippine Islands. The former is credited with as high as 70 or 80 per cent of the total import while the latter the remaining 30 or 20 per cent. The Singapore products are of dark gray color, packed in rattan crates of 200-230 catties each or in gunny sacks of 200 catties each and sold at about Tls. 4-Tls. 5 a picul cheaper than the Philippine products, which are greyish white, and packed in rattan crates of 120-150 catties each. The Singapore betelnut is sometimes used in North China for lining coffins. Certain quantities of fresh betelnut are also imported for medicinal use.

Inferior cardamon is the fruit of *Amomum villosum*, grown in India, French Indo-China and other tropical countries, with purple or dark brownish husk and greyish kernel. It is used in China as a medicine for curing indigestion and also as a condiment in seasoning food. About 7,000 piculs of inferior cardamon are imported into China every year chiefly from French Indo-China, sold under a variety of names, including the *hsi yuan sha* (西原砂), *sha mi* (砂米), *kwei sha*

(奎砂), *chien sha* (揀砂), etc., the large-sized kernel being of higher market value. It is packed either in wooden cases or gunny sacks. About 1,000 piculs are consumed in Shanghai every year. Inferior cardamon husk is also imported for medicinal use. Customs authorities classify inferior cardamon husk under the same heading as the superior cardamon husk. About 80 piculs of both kinds are yearly imported into Shanghai principally from French Indo-China.

Superior cardamom is produced by *Amomum cardamomum*. The seeds are encased in spherical nuts of brownish color, usually having three chambers, each containing from five to nine seeds, and are highly aromatic and have rich oil contents of about 10 per cent by weight of non-drying oil and 4 per cent of drying oil. They are used industrially for expressing oil and also as a condiment. Superior cardamon is produced in India, Siam, Sumatra, Java and also in semi-tropical regions in China as Yunnan, Kweichow and Kwangtung provinces. China's total yearly import is about 200 piculs principally from Hongkong and French Indo-China, classified commercially into *kungkow* (貢蔻), *yi hao kow* (一號蔻), *er hao kow* (二號蔻), *yang tze kow* (洋紫蔻), etc. About ten piculs are consumed yearly in Shanghai. It is sold wholesale by the catty. The price current in Shanghai this autumn was about Tls. 4 a catty for the high grade, Tls. 3 a catty for the medium grade and Tls. 1 a catty for the low grade. About 50 per cent of the import is of low grade, 30 per cent medium grade and 20 per cent high grade. It is packed in wooden cases of 120 catties each for the large kind and 60 catties for the small kind.

Cinnamon is the bark of *Cinnamomum cassia*, growing in tropical and semi-tropical countries, including Ceylon, India, French Indo-China and Kwangtung and Kwangsi provinces. A full-grown tree attains a height of 20-30 feet, and flowers in summer. The bark is thick and consists of three layers: The outer layer is dark grey, non-aromatic and full of small depressions, the middle layer dark brown, highly aromatic and much prized for its medicinal value, and the inner layer greyish white and also non-aromatic. Cinnamon is gathered twice a year; in India in summer and winter, and in Kwangtung and Kwangsi provinces, in spring and autumn. About 24 hours after the gathering, fermentation starts in the bark and separates the outer and inner layers from the middle layer, which are dried in the sun and rolled into cylindrical forms of about one foot long. Cinnamon obtained from old or large trees is thick, highly aromatic and contains a comparatively higher percentage of drying oil. The commercial value of the bark depends on the place of production and the

part taken from the tree. Ceylon cinnamon is more highly prized than products of other countries, while the part taken from the middle of a branch is always the best, being thick and highly aromatic. Beside medicinal use, it is also much sought after by manufacturers for making spice, condiment and expressing oil. The total yearly import into this country varies from 600 to 900 piculs, of which about 74 per cent comes from Hongkong, 20 per cent from French Indo-China and the remainder from Singapore, Burma, India and Japan. On the Shanghai market, good products from French Indo-China are most popular and sold at a price of about 20 per cent higher than the Kwangsi products. They are packed in wooden cases. Japanese cinnamon is known in Shanghai as "foreign cinnamon" (洋桂) and is inferior in quality. Cassia lignea, cassia bud and cassia twigs are also imported for medicinal use. Cassia lignea is the bark from young trees of five or six years old, cassia twigs are the small branches, of which the bark is too thin to be stripped, and cassia bud is the seed. The cassia twigs and cassia buds consumed on the Shanghai market are imported, chiefly, from Kwangsi province.

Cloves are prepared from the buds or flowers and stalks of the clove tree. The blossoming bud is gathered sometimes with the stalk and dried. The dried bud is reddish or dark brown in color and contains about 18 per cent by weight of oil. It is pungent and aromatic and used either as medicine or spice or for expressing oil. The tree grows in tropical regions. The total yearly import of dried cloves ranges from 2,000 to 3,000 piculs, about 80 per cent being from Hongkong and the remainder from Singapore, India, French Indo-China, Siam, Japan, Germany and the United States. The bulk of the cloves consumed in Shanghai comes from India. On the Chinese market cloves are classified into large-sized, medium-sized clove stalks and clove dregs, the last named being the dregs discarded from the oil press. Both clove dregs and clove stalks are cheap, and the former claim the largest figure of import and consumption in this country. The market price current in Shanghai last autumn was Tls. 30 a picul for large-sized cloves, Tls. 10 for clove dregs and Tls. 9 for clove stalks. Clove mother is the purplish juicy fruit yielded by clove trees. When dry it is a little larger in size than clove bud, slightly aromatic and sometimes used in place of cloves. Between 20 and 30 piculs are imported into Shanghai at about Tls. 10 a picul.

Galangal is the rootstock of *Alpinia officinarum* and *Alpinia galanga*, both being of the ginger family. The former is produced at Kochow (高州) and Hainan (瓊州), Kwang-

tung province, and the latter in Java. The root of both species is 2-4 inches long and about half an inch in diameter. The skin is brownish red and inside is brown or greyish brown. It is pungent and aromatic and contains a small percentage of oil. Galangal is used both as medicine and as spice. The Kwangtung product is collected at Hongkong for transshipment to other Chinese ports in the north also for foreign markets. About 15,000 piculs, valued at Tls. 40,000 make the average yearly export figure from Kwangtung province. The goods consumed on the Shanghai market comes principally from Singapore. The market value of galangal depends upon its size and freedom from mud.

Ginseng is one of the most costly drugs in China. Chinese medical men attach great medicinal value to it. It is the root of *Panax ginseng*, growing in Manchuria, Korea and certain parts of Japan. An allied species (*Panax quinquefolium*) is found in North America and is also much in demand in China. The plant grows best in a shaded corner. Its leaves are like human palms and it bears reddish purple flowers in the summer and red berry-like seeds in the autumn. It is the rootstock that is highly prized as drug. The average roots, sold on the market are from 3 to 7 years old but older ones are more highly valued. The age of a root can be told by the number of wrinkles or foldings on the skin just like the rings of a tree. Ginseng is either cultivated or grows in a wild state, the latter being of far greater commercial value because of its supposed medicinal value. Wild ginseng is found in the mountain fastnesses of Kirin province, the northern part of Korea, Russian Pacific Coast and Canada and is difficult to gather. This accounts for the fabulous prices it commands. China imports Tls. 40,000-Tls. 90,000 of wild ginseng from Canada, the United States, Russian Maritime Province, Japan and Korea, in addition to about Tls. 1,200,000 worth of cultivated ginseng every year, the latter being distinguished from wild ginseng by the Chinese name *hsi yang ginseng* (西洋參). Korean ginseng has long been on the Chinese market, being mentioned in Chinese medical works written as far back as the sixth Century A. D. The names "*tung yang ginseng*" referring to Japanese import and "*hsi yang ginseng*", to American ginseng, also appeared in Chinese medical books or treatise over two centuries ago.

About 50,000 catties of ginseng is imported into Shanghai every year, classified commercially into *hsi yang ginseng*, *tung yang ginseng* and Korean ginseng. *Hsi yang ginseng* is imported from the United States into Hongkong, where Cantonese dealers have them sorted, trimmed of the rootlets

and graded for transport to other coastal ports in China. On the market the American ginseng is subdivided into *mien* ginseng (面參), *kwang* ginseng (光參) and *mao pi* ginseng (毛皮參), and the clippings or pairings are sold under a variety of names, such as *tsien kow* (剪口), *seng wei* (參尾), *seng ting* (參丁), etc. The market value of *hsi yang* ginseng depends upon the size, the largest ginseng being known as No. 10 (十支) and the smallest No. 800 (八百支). The difference in price between these two extreme kinds is about Tls. 30—Tls. 40 per catty. The best sellers are those between No. 200 and No. 500, while the market for larger kinds is usually exceedingly dull. In the retail trade, *tung yang* ginseng sometimes passes for *hsi yang* ginseng, because, when the ginseng is cut into thin slices, only an expert eye can tell the difference. The sale of Korean ginseng having been made a Government monopoly in Korea, the product is exported by the Mitsui Bussan Kaisha exclusively. There are two kinds of Korean ginseng: the red and the white varieties. The white variety has been extracted of its essence for making ginseng extract or ginseng gelatine, and enjoys little confidence among Chinese consumers, who much prefer the red kind. Most of the red variety, imported into China is of the No. 15, No. 20, No. 30 and No. 40 kinds, the price of No. 15 being Tls. 20—Tls. 30 per catty higher than No. 40. The rootlets, known in Chinese as "ginseng beard" (參鬚), are sold under several names including the *ta wei* (大尾), *hsi wei* (細尾) and *kia wei* (夾尾), etc. The latter two are best sellers on the Chinese market. The price for the *hsi wei* is about Tls. 20 a catty and for the *kia wei*, Tls. 13—Tls. 14. Japanese ginseng is, also, exported exclusively by the Mitsui Bussan Kaisha. There are over 20 brands, including the *hsueh kee* (旭記), *shun kee* (順記), *jen kee* (仁記) and *li kee* (禮記). The *hsueh kee* is most costly and the *shun kee* cheapest, though the best sellers on the Chinese market are the *jen kee* and the *li kee*. Both Korean and Japanese ginseng are packed in small boxes of 1 or 5 catties each. Six 5-catty boxes or 30 1-catty boxes are again packed in a wooden chest. American ginseng from Hongkong are wrapped in paper packages. According to Chinese physicians, the different kinds of ginseng have different medicinal virtues. Japanese ginseng has a "heating" effect and lacks the usual tonic value, American ginseng has the "cooling" effect and helps the working of the patient's kidney, while Korean ginseng is temperate, that is, having neither too much "cooling" nor too much "heating" effect, and is also a restorer of the kidney to proper working order. Since ginseng commands such fabulous prices, only the wealthy classes can afford to buy. This is why about 90 per cent of the yearly import of ginseng are consumed in the

wealthy and densely populated centers of the Yangtze valley regions and South China.

Orange peel is of several kinds. Yellow orange peel comes, principally, from Kwangtung province, divided commercially into Sunwui peel (新會皮) and Canton peel (廣州皮). The bulk of orange peel consumed on the Shanghai market comes from Kwangtung through Hongkong, about 60 per cent being Sunwui peel and 40 per cent, Canton peel. Of Sunwui peel two brands, the Liu Tsai Shing (劉財興) and the Mow Kee (茂記), are most popular on the Shanghai market. Canton peel has also two brands, the *san hwa* (三化) and the *sze hwa* (四化). The commercial value of orange peel depends upon the size, thickness, color and flavor. Thick and large-sized peel of purplish red color with good flavor fetches higher prices than the thin and small peel of dark or yellowish color with poor flavor. Sunwui peel is higher in price than Canton peel by Tls. 10-Tls. 25 a picul. Green orange peel comes from Fukien and Japan, the average yearly import figure into Shanghai being 700-800 piculs, divided into about 30 per cent from Japan and 70 per cent from Fukien. The Fukien product is known as Fukien green peel and the Japanese product, foreign green peel, the latter being cheaper by Tls. 6-Tls. 7 a picul. Kwangtung and Japanese products are packed in rush mattings and Fukien products in gunny sacks. Green peel of both Fukien and Japanese origin is consumed in Shantung province and the Yangtze ports.

Putchuck is the root of *Aucklandia costus* and *Aplotaxis auriculata*, produced in India and Szechwan and Kwangtung provinces. It is sold on the market in slices of brown color, highly scented. Beside medicinal use, putchuck is also employed in making incense or joss-sticks. Putchuck scented clothing is moth proof. Owing to high price little is now used in incense-making. The imported putchuck, consumed in Shanghai comes principally from India, packed in gunny sacks or wooden chests in two kinds; sorted and unsorted, the price of the sorted is about Tls. 10 a picul higher than the unsorted.

Laka-wood is a highly scented wood, produced in the primeval forests of Kwangtung, Kwangsi, Yunnan, Szechwan and Hupeh provinces and also in Siam and India. The imported kind is of superior quality to the home product. Beside medicinal use, the wood is also much employed as a dye-stuff and also burned as joss-sticks.

Asafoetida is the gum of *Ferula marthex*, growing in Persia, India, Tibet and Yunnan, about 10 feet high when fully grown. After the tree is felled, milk-like gum exudes



from the cut trunk. When the gum inspissates or thickens by evaporation, it turns dark brownish in color and has a sour and bitter taste and smells fetid. It is used medicinally and also in making certain chemical preparations.

*Capoor catchery* is the root of *Alpinia* and *Kaemferia*, growing in Kwangtung and Fukien provinces and also in tropical countries, like French Indo-China and the Malay Peninsula. Its skin is reddish brown and it has a slightly bitter taste. On the market it is sold in thin slices. It is used both as medicine and as condiment. About 80 per cent of *Capoor catchery* consumed on the Shanghai market is imported from Fukien and Kwangtung and the remainder from Singapore and French Indo-China. Products of Kwangtung and Fukien origin are packed in rush mattings and of foreign origin in gunny sacks. The large-sized roots fetch higher price.

China root is produced in Japan and a number of provinces South of the Yangtze River. It is much like sweet potato, with dark or reddish brown skin, containing a high percentage of starch. It is odorless and the freshly gathered root has a slightly bitter taste. On the Shanghai market about 50 per cent of China-root is imported from Anhwei and the balance from Yunnan, Hupeh and Hunan provinces. Commercially, there are two kinds of China root, one in thin slices, packed in chests or barrels and the other in thicker pieces, packed in bamboo crates. The former is more elaborately cut and prepared and commands a price twice as high as the latter. There is also the pseudo-China-root, produced in Fukien province and Japan and has a quite different medicinal virtue.

Nutmeg is the aromatic seed of *Myristica fragrans*, native to tropical countries. The tree is 25 to 40 feet high and bears peach-like fruit, which is green when raw but turns yellow when ripe. The seed is incased in a stone covered by thick layer of sarcocarp and contains 2 to 8 per cent by weight of oil and 34 per cent of fat. It is used as medicine, condiment for food and spice for wine. It is produced in India, Ceylon, Singapore, Sumatra, Java, French Indo-China, West Indies and the southern part of China. About 280 piculs a year are imported into Shanghai, chiefly, from French Indo-China. Commercially, it is classified into *mien yu ku* (面玉果), *ting yu ku* (頂玉果), *shang yu ku* (上玉果), and *chung yu ku* (中玉果), the first named being highest in price. Shanghai's import consists of 15 per cent of *mien yu ku*, 50 per cent of *shang yu ku* and 35 per cent of the other two.

Lucraban seed is produced in India, Siam and other tropical countries by a tree known as *Gnocardia*. The fruit is about the size of an orange, fleshy and succulent. The seed is heart-shaped, yellowish in color and about half an inch to one inch long. It is used for expressing oil and also medicinally. About 300 piculs are yearly imported into Shanghai chiefly from Singapore, packed in gunny sacks and rush mattings.

Dragon's blood is an aromatic gum, exuded by the fruit of rattan palm, growing in Sumatra, Borneo and Singapore. It is so-called because it resembles blood, the skin being brownish red and the inner part red. It is sold on the market in thin slices, brittle and semi-transparent. It can be easily reduced into powder. When cold, it is almost odorless but becomes highly fragrant when slightly heated, the fragrance being due to the evaporation of some essence contained therein. Between 70 and 80 piculs are imported into Shanghai, being retailed by the catty. The article is in pieces of irregular shapes, and is divided into three grades. The first grade is consumed in the Yangtze ports, and the medium and lower grades in Shantung and districts north of the Yangtze. It is also used in preparing foreign paints beside being a medicine.

Myrrh is a yellowish brown aromatic gum resin with a bitter, slightly pungent taste, derived from *Balsamea myrrha*, a tree native to Arabia and the coastal regions of Red Sea. The gum is obtained by cutting the trunks of old or full-grown trees. Under the trees pits are dug to collect the gum exuded from the incisions. After a week or ten days the gum hardens into lumps of different sizes, which are then collected for the market. Myrrh lumps are in various degrees of hardness, some are soft enough to be twisted, while others brittle. In squeezing a soft lump, a little quantity of oil often oozes out. The hard lumps are usually covered with a thin layer of powdery coating. The lumps have colour varying from brownish yellow to dark or reddish brown. They are used as medicine and also in making cosmetics and incense sticks. On the Shanghai market there are the "dog" myrrh, *kao* myrrh (膏沒藥), *ting* myrrh (頂沒藥), first grade myrrh, medium grade myrrh, etc. "Dog" myrrh comes from French Indo-China, so-called because of its being wrapped in dog skin. *Kao* myrrh is imported from European countries and the other three from India. In Shanghai "dog" myrrh is the best seller, with medium grade myrrh ranking second.

Olibanum is a fragrant gum resin, produced in India and French Indo-China. The tree grows in sandy soil and the gum is procured by cutting its trunk. From the incisions

the gum exudes and finally hardens into white translucent lumps. The article is also used in making incense sticks. On the Shanghai market the bulk of olibanum is imported from India and French Indo-China in several brands, such as *ting ti shu* (頂的乳), *shang ti shu* (上的乳), *yan shu shang* (原乳香), *shu chu* (乳珠), and *shu mi* (乳米), *ting ti shu* commanding the highest market prices and *shu mi* the lowest. About 40 per cent of Shanghai's import consists of *shu mi*, 30 per cent of *yan shu shang*, 15 per cent of *shu mi*, 10 per cent of *shang ti shu* and 5 per cent of *ting ti shu*.

Yellow bark is procured from an evergreen tree, (*Phellodendror amurense*) growing in a number of provinces in China and also in Japan. The outside of the bark is white and the inner side brownish yellow. The Szechwan product, being thick and brown in color, is the best. It is used as medicine as well as in preparation for dye-stuff. About 1,000 piculs are exported yearly, principally from Japan.

Pearl barley is produced in different provinces in China and also in the United States. Shanghai imports from 500 to 1,000 piculs a year from the United States. The imported kind is sold wholesale by the chest, each weighing 25 lbs. Beside those mentioned above, there are over 30 other drugs, belonging to the vegetable kingdom, of which certain quantities are imported into Shanghai principally from the Malayan ports every year.

Drugs belonging to the animal kingdom are mostly very expensive. The first and foremost on the list is deer horn. There are two kinds: the young deer horn or deer horn in velvet and the old deer horn. The former is far more costly than the latter. A deer horn of a few days old is fabulously costly, but as it grows old, it becomes less valuable commercially. On the Shanghai market young deer horns are classified into three kinds, according to the stage of growth. The two-tined antler is yellowish brown in color and is still in velvet and the three-tined antler is white in color and is older. These two kinds are obtained from wild deer, while the "sawn" antler is procured from domesticated animals, and is older than either of the other two. In former years deer horns were produced chiefly in Manchuria, but owing to the development of the Manchurian wastes, little is obtainable from that source, and Chinese drug dealers now depend chiefly upon those imported from Vladivostok, Japan and Siam. In the Russian Maritime province, deer herds are raised chiefly for their horns to be sold on the Chinese market. Imported Siamese young deer horns are of two kinds: the white and the yellowish variety, the former being sold at about Tls. 1 a pair and the latter Tls. 6. As a drug

Chinese physicians do not attach much medicinal value to the Siamese product, which is believed to produce an almost excessive "heating" effect on the patient. Siamese young deer horns are imported in chests of 20 or 30 pairs each and sometimes in rush-matting packages, each containing five or six pairs.

Old deer horn is used chiefly to prepare a kind of deer horn gelatine. The horns come principally from Siam and Japan and classified into three-tined, four-tined and broken horns, the four-tined fetching the highest market price. Broken horns come chiefly from Japan, which also imports a kind of deer horn refuse, being discarded by makers of deer horn tools. The market price of old deer horns depends upon their color. A fresh looking antler, from which glutinous material can be extracted for preparation of deer horn gelatine, will fetch far higher prices than old and dry horns. On the average old deer horns are sold at Tls. 40-50 a picul, though the dry horns are worth scarcely Tls. 10 a picul. Shanghai imports 700-800 piculs of old deer horns a year from Japan and Siam. The Japanese product is packed in gunny sacks and the Siamese product in rattan crates. September and October are the busiest importing season.

Rhinoceros horn is used as a drug, which produces a "cooling" effect on the patient. There are two species of the animal: the Asiatic species found in India and the Malay Archipelago has one horn on the snout and the African species has a smaller horn behind the larger one. A large horn measures from 45 to 60 inches but the larger the size, the less is the market value as medicine. In the Chinese drug stores the horns, usually polished or trimmed, measures under one foot. The most highly prized kind is of dark brown in color, the greyish white is also of value, especially one having a black streak in the middle of the horn. The bulk of rhinoceros horns is imported from India, Siam, French Indo-China and the Malay Archipelago, consumed chiefly in South China. On the Shanghai market the horns are classified into the bull's horn, the cow's horns, etc. It is sold by the catty at Tls. 400 per catty for the bull's horn and Tls. 300 for the cow's horn.

Cow bezoar is a calculous concretion, found in the intestines of certain kinds of ruminants, such as cows, sheep, goat and camels. It is in the form of a small ball, from half an inch to one inch in diameter and yellowish in color. The chief constituents of the bezoar are phosphorous oxides. There are false bezoars made of clay, which, however, quickly disintegrate in water, while the genuine ones are not easily

affected by it. Shantung cow bezoar has long been well-known in the country, while Shensi, Manchuria and Szechwan also produce certain quantities of good quality. Imported bezoars come from Japan, India and South America. Shanghai imports every year 50-90 catties, of which 60 to 70 per cent are from India. The Japanese product is obtained from goats. The South American product is yellow in color and comparatively free from impurities. That from India is packed in tins of two *liang* (ounce) each and sold by the catty at about Tls. 400 a catty for the integral or whole kind and about Tls. 300 a catty for the broken kind. There are three varieties from Japan, sold by the *liang* at an average price of about Tls. 40 per *liang*. The Kwangtung product is also classified into whole and broken bezoars, sold at about the same price as Indian goods.

Tiger bone is used to prepare a kind of gelatine, which is used as a tonic for weak people. The gelatine is seldom taken alone but always mixed in some kind of wine. The concoction is believed to be able to restore the patient's vigor and strength and also as a remedy for malaria fever and back or joint aching. The bone on the Shanghai market is imported chiefly from Hongkong at Tls. 4 a catty.

Armadillo scales are gray or brownish gray in color, triangular in shape and semi-transparent. The best pieces are those from the tail. Certain quantities are produced in the southern provinces. Between 300 and 400 piculs are imported into Hankow and Shanghai every year from India and the Malay Archipelago. Commercially, the scales are classified into "brass" and "iron" scales, the former being brownish in color and the latter black. The "brass" scales are sold at Tls. 130 per picul and the "iron" scales at about Tls. 125. The scales are wrapped in paper packages of 10 catties each and packed in wooden chests, each containing 20 packages.

Deer sinew is also used in preparing gelatine, which is considered a tonic for restoring lost vigor. A part of deer sinew consumed in China is produced in Manchuria and Chinese Turkistan and the balance imported from Japan and Hongkong. The best kind is thin and translucent. About 20 piculs a year are imported into Shanghai from abroad. It is sold wholesale by the catty.

A kind of pearl, very small in size, is imported from France, Japan and India specially for medicinal use. Because of its brightness, it is believed to be efficacious in curing eye diseases. On the Shanghai market, the medicinal pearl is classified into half a dozen varieties, sold by the *liang* at Tls. 15 to Tls. 90 a *liang*.

Ambergris is a morbid secretion of the intestines of sperm whale. It is found floating in the ocean or obtained from the intestines of sperm whales. The substance is like wax, greyish white or dark brown and highly scented. Beside medicinal use, it is also employed in making incense sticks. It is sold by the *liang* at Tls. 3 to Tls. 5 per *liang*. There are half a dozen other imported drugs, belonging to the animal kingdom, including some species of shell-fish.

The following are the import figures of the more familiar kinds of drugs, recorded in the Customs returns during the three years ending 1917:—

Drugs	1925 (Value in H. K. Taels)	1926 (Value in H. K. Taels)	1927 (Value in H. K. Taels)
Deer Horn.	326,010	257,408	307,781
Deer Horn, in Velvet.	43,092	233,515	47,135
Rhinoceros Horn	65,925	1,168	30,850
Aniseed Star	145,281	294,030	287,078
Dried Betelnut	191,493	205,240	279,420
Camphor, Crude & Refined.	21,652	26,905	28,752
Borneo Camphor, Superior Grade.	6,699	3,076	2,464
Borneo Camphor, Inferior Grade	794	6,682	26,67
Cardamons, Inferior.	203,135	245,413	167,159
Cardamons, Superior.	41,142	47,835	26,695
Cinnamon, in Bulk.	54,072	85,694	64,799
Gloves, in Bulk.	53,636	63,862	37,964
Galangal	22,789	7,047	15,903
Ginseng, Sorted & Unsorted.	1,187,560	1,137,389	1,405,589
Ginseng, Wild.	86,492	—	8,430
Orange Peel, in Bulk.	30,864	16,831	40,566
Putchuck	114,283	187,789	155,884
Unclassified Drugs.	3,873,758	4,358,482	4,786,471
Total	6,468,677	7,178,066	7,695,607

The foregoing table does not, however, comprise all the Chinese drugs imported from abroad. Quite a number of articles like pearl barley, Lucraban seeds, Garoo wood, etc., are not included, because they are imported partly for industrial and other uses. The average yearly total of the 18 items tabulated above during the three years under review amount to over Tls. 7,000,000, to which may be added Tls. 3,500,000 a year of foreign medicines, including the patent medicines and the chemicals or drugs for medicinal use.