I got a young man to take it in two different poſitions, and have ſent the drawings with the fiſh. *See* TAB. XXXV.

The ſmall one may be called the ſea-batt; and in ſome ſort reſembles that ſpecies of animals when it is ſwimming.

Additional Remark by Charles Morton, *M.D. F.R.S.*

The Patella, or Limpet Fiſh, whoſe generic characters, as enumerated by Biſhop Wilkins, are, that it is an exanguious teſtaceous animal, not turbinated; an univalve, or having but one ſhell; being unmoved; ſticking faſt to rocks or other things; the convexity of whoſe ſhell doth ſomewhat reſemble a ſhort obtuſe-angled cone, having no hole on the top.

CXVI. *A Diſcourſe on the* Cinnamon, Caſſia, *or* Canella. *By* Taylor White, *Eſquire, F. R. S.*

Read Dec. 21, 1758.

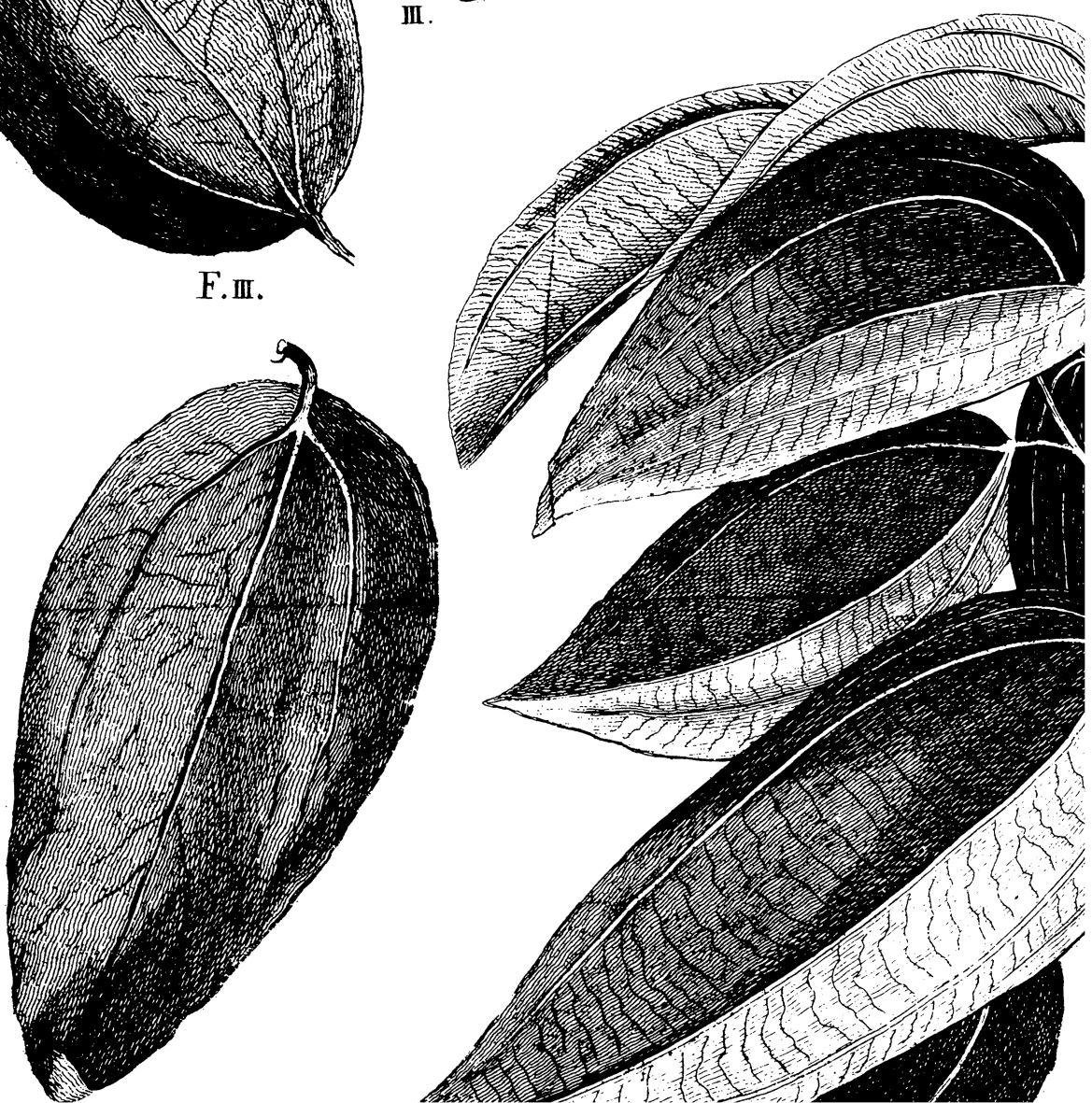
THE Cinnamon, Caſſia, or Canella, are ſhrubs of no great height: they grow in Ceylon, Malabar, Java, Sumatra, and other places in the Eaſt Indies; as I think, in the iſland of St. Thomas, and on the coaſt of Coromandel.

They are deſcribed by Mr. Ray, in his *Hiſtory of Plants*, vol. ii. f. 1559. under the title *de Arboribus Pruniferis.*

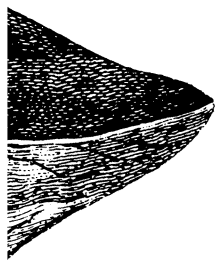
Linnæus,

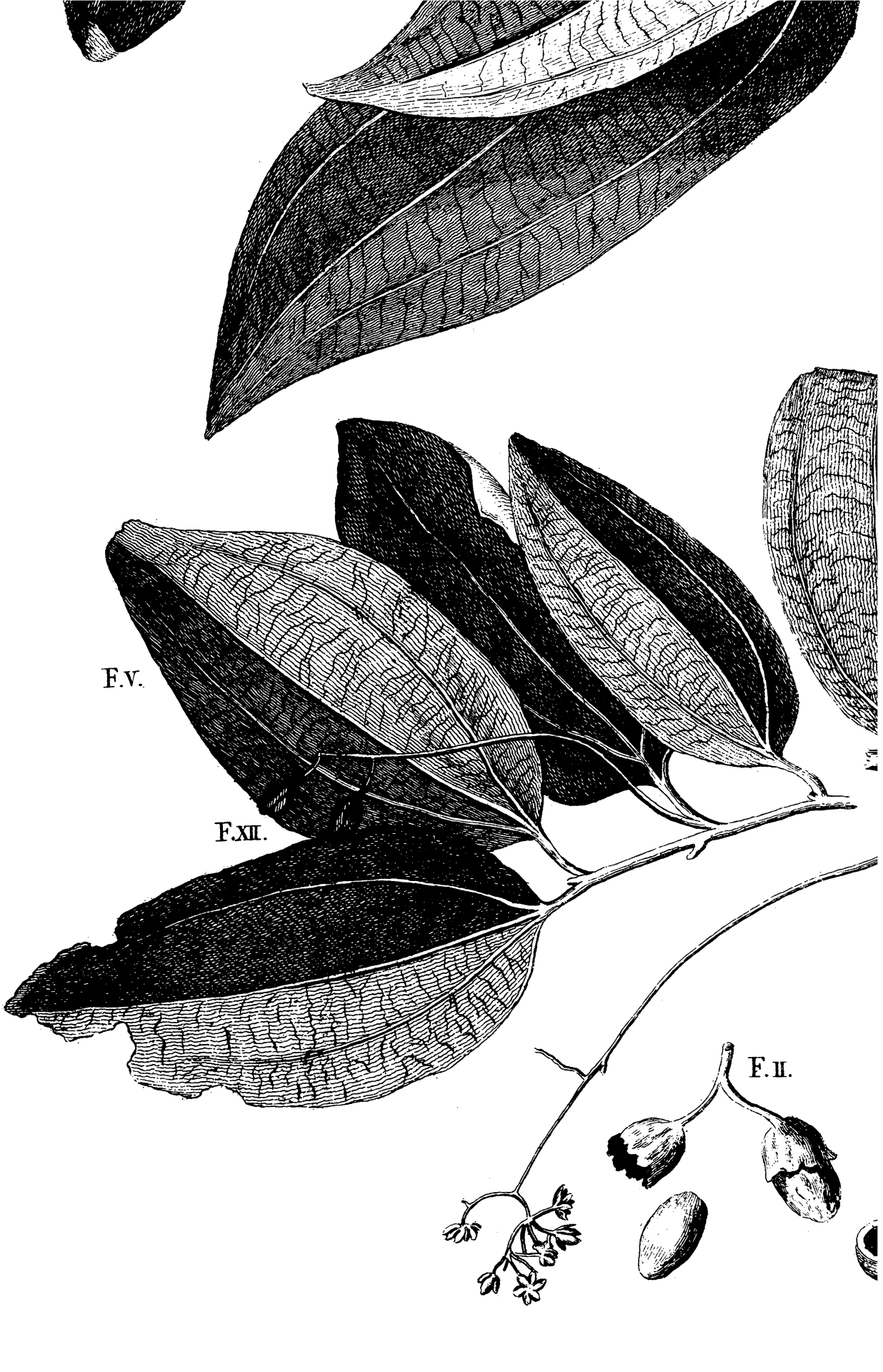
III.

F. III.




F.IX.
F.VIII.




F.V.
F.XII.
F.II.

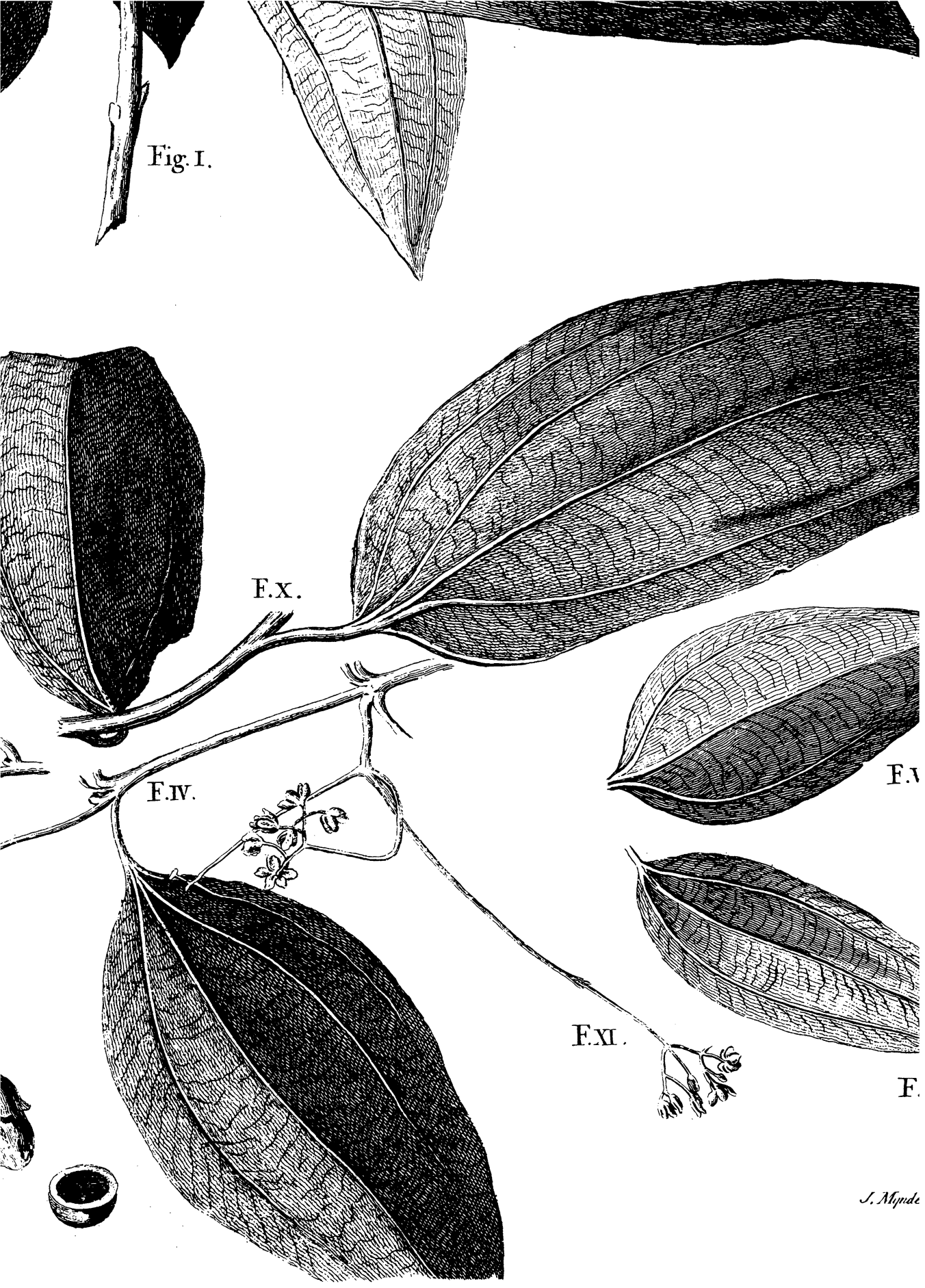
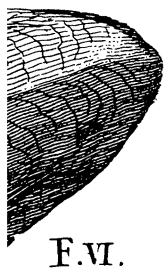
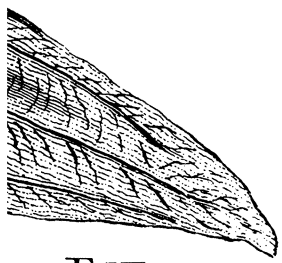


Fig. I.
F.X.
F.IV.
F.XI.



F. VI.



F. VII.

J. Mynde. sc.

Linnæus, in his *Species Plantarum*, places them under the title *Enneandria Monogynia*, by the name Laurus.

The leaf, flower, and fruit, of this plant, are particularly deſcribed by Mr. Ray.

The leaf is ſmooth and ſhining; has one large vein running thro' the midſt, and a remarkable one on each ſide; the middle one generally running near the length of the leaf.

The leaves differ in ſhape, ſome being more acute, others more oval or obtuſe.

The flowers grow in an umbel, ſomewhat like the Laurus Tinus; but they are ſmall, conſiſting of one petal, of a tubular form at the bottom, and divided at the top into ſix ſegments in the form of a ſtar.

The flowers are ſucceeded by berries growing out of a capſula, like acorns in ſhape; which berries contain a ſhining ſeed.

The deſcription of Mr. Ray of the flower, in his deſcription of the Cinnamon of Malabar, is extremely accurate; as is alſo the figure in the *Hortus Malabaricus*, N°. 54. and the deſcription, fol. 107. under the name Carua. I ſhall therefore refer to thoſe.

I ſhall not trouble you with the queſtion debated by Mr. Ray, whether the Cinnamon and Caſſia of the ancients were, or were not, the ſame with thoſe ſo called by the moderns? whether the Cinnamon of the ancients was the twigs of the tree bearing cloves, or any plant now unknown to us? Mr. Ray has largely treated on this ſubject; and to him I refer ſuch as are curious to be informed on this ſubject.

But as the Cinnamon and Caſſia of the ancients are ſaid to have been uſed as perfumes, and to make

perfumed ointments, I think they muſt have differed from ours, whoſe ſmell is not very fragrant, nor is emitted to any great diſtance.

The matter of the preſent inquiry is, whether the Cinnamon of Ceylon is the ſame ſort of plant with that growing in Malabar, Sumatra, *&c.* differing only by the ſoil or climate, in which it grows, which is the opinion of Garcias; or from the culture or manner of curing the plant, as I am inclined to believe; or whether it is really a different genus or ſpecies of plant, as many people believe, and ſome botanical writers ſeem to indicate.

I ſhall endeavour to explain this matter by producing, 1ſt, The deſcriptions of the moſt celebrated authors:

2dly, By producing the moſt accurate figures of the plants of Sumatra and Ceylon: [*See Tab.* xxxvi.]

3dly, By ſhewing the ſpecimen of the leaves and branches brought from Sumatra.

I have no ſpecimen from Ceylon; but have carefully examined the ſpecimens kept in the Britiſh Muſeum, with the aſſiſtance of Dr. Maty and Mr. Empſon, and compared them with the ſpecimens I have from Sumatra; from whence I traced exactly the figures brought herewith: which ſpecimens are undoubtedly brought from Ceylon, and were the collections of Boerhaave, Courteen, Plukenet, and Petiver.

But, previous to this inquiry, I would premiſe, that the writers, who give the deſcription of the Cinnamon of Ceylon, were probably not acquainted with that of Malabar at the time of their publiſhing their works.

Mr.

Mr. Ray alſo, who ſo accurately deſcribes the flower of the Cinnamon of Malabar, ſeems not ſo well acquainted with its fruit; and probably had then never ſeen the ſpecimens of the Cinnamon from Ceylon; for his deſcription is plainly borrowed from others, and not his own. Tho' I have reaſon to think he afterwards ſaw the ſpecimens of Mr. Courteen, and was convinced, that the plants were the ſame.

In his deſcription of the Cinnamon of Ceylon, he ſuppoſes differences in the manner of veining the leaf, which are not found in the leaves themſelves. He ſuppoſes, that the Cinnamon of Ceylon differs from that of Malabar by its berries growing in cups like acorns; which is apparently the ſame in both, as may be ſeen in its figure in the *Hortus Malabaricus.*

The other differences taken notice of by the botanic writers are as follow:

In the *Flora Zeylanica*, p. 545. and in the *Materia Medica*, 190. the Cinnamon of Ceylon is called *Laurus foliis trinerviis ovato-oblongis nervis unientibus:* which deſcription is adhered to in the *Hortus Cliffordienſis*, p. 154. under the name *Laurus foliis oblongo-ovatis nitidis planis.* And Burman, in his *Flora Zeylanica*, 62. T. 27. calls it *Cinamomum foliis latis ovatis.* Whereas the Caſſia of Sumatra is diſtinguiſhed by theſe writers: that in *Flora Zeyl.* 146. and in *Materia Medica*, 191. is called *Laurus foliis trinerviis lanceolatis nervis ſupra baſin unitis:* and Burman, *Zeylan.* 63. T. 28. calls it *Cinamomum perpetuo florens folio tenuiore acuto.*

The diſtinction therefore, which theſe writers would make us believe there is between theſe plants, conſiſts in

in the leaves of the one being oval, the other ſharp-pointed; and that the nerves are limited at the bottom in the Cinnamon, but not ſo in the Caſſia: for as to the *ſemper florens*, mentioned by Burman, that muſt undoubtedly be common to both.

Now as to the different ſhape of the leaves, we know how often this happens by ſeminal varieties, and from the age of plants, as in the leaves of holly and ivy; and that even the ſhapes of leaves vary greatly on the very ſame plant, and ſometimes on the ſame branch; as in the aſh, and many other plants, the leaves of the young ſhoots are more oval than thoſe on the old boughs, which are generally more pointed. But this variety is much more frequent in the plants of warm countries. In the ſaſſafras, part of the leaves generally near the bottom of the plant are plain, whilſt the other leaves are divided into three lobes or ſegments. I have obſerved great difference alſo in the leaves of almoſt every one of the American oaks.

In the Virginian cedar, the berries of the ſame plant produce ſome plants with juniper leaves, and others with leaves like the ſavin; and ſome plants with both leaves growing on the ſame plant.

I muſt obſerve, that Burman has, in his figures of the two plants before mentioned, made them extremely different. In that of Ceylon he has made all the leaves oval; and, to make the difference greater, has drawn the rudiments of the berries; to which he has added the flower, or part of it, at the top of the ſtyle or rudiment of the fruit: and in that of Malabar he has drawn the flower growing in the umbel.

On

On theſe drawings I muſt obſerve, that his drawing of the Cinnamon of Ceylon agrees with no one ſpecimen in the Britiſh Muſeum; and ſcarcely is one leaf to be found of the ſhape, which he gives.

The firſt figure, which I ſhall produce, is a drawing, which I procured from the ingenious Mr. Ehret in the year 1754: which, as I am informed by Mr. Empſon, was from a ſpecimen, given to Mr. Ehret by him in that year, of the Cinnamon of Ceylon. *See Fig.* 1.

This agrees in every thing with the drawing of the Cinnamon of Malabar in the *Hort. Malab.* fig. 54. fol. 107. and there called Carua; except that it wants the fruit: but that defect is ſupplied by Mr. Ray's deſcription of the Cinnamon of Ceylon above mentioned. *See fig. of the fruit, Fig.* 2.

In the figure in the *Hort. Malabar.* it may be obſerved, that the nerves do not go quite to the bottom of the leaf. But this is merely accidental, as will appear by the leaves of the ſame plant brought from Sumatra, which I ſhall produce; in which, part of the leaves have veins going quite to the bottom, and united there, and the others not ſo. *See Fig.* 3.

The next drawing I ſhall produce contains that of the leaves of the Cinnamon plant, from ſpecimens in the Britiſh Muſeum.

Fig. 4. A ſpecimen, with the flower, from the collection of Mr. Courteen, who lived long in Ceylon. Theſe leaves were more pointed, but were broke at the end.

Fig. 5. A whole leaf, with its point, in the ſame collection, growing on a branch, on which are the rudiments of the fruit.

Fig. 6. A leaf in Plukenet's ſpecimens.

Fig. 7. Another leaf of the ſame collection, and of the ſame plant.

Fig. 8. A leaf of a large ſpecimen from Boerhaave's collection.

Fig. 9. Another leaf on the ſame branch.

Fig. 10. A ſpecimen from Petiver's collection. The points of the leaves are broken off.

Fig. 11. The flower of the firſt ſpecimen.

Fig. 12. In the rudiment of the ſeed before formed, in the ſtate given in Burman's firſt drawing.

Note, It is to be obſerved alſo, that the ſpecimens of the Cinnamon of Ceylon are probably of cultivated plants.

From all theſe ſpecimens it plainly appears, that the diſtinction of *foliis ovatis & lanceolatis* does not appear well founded.

But were it otherwiſe, and that the leaves of the plants differed, it would by no means be a proof of any material difference in the nature or quality of the plants; as is well known to perſons converſant in natural hiſtory.

Before I leave this ſubject of the deſcription of the plant, it may be proper to mention, that Bauhin calls the one of theſe plants *Cinnamomum* or *Canella Malabarica & Javanenſis*, and the other *Cinnamomum Canella Zeylanica*, Bauhin. *pinax* 408 and 409; but neither from theſe names, nor from his deſcription, can any concluſive argument be formed: and that Herman, in his *Hort. Lugd. Batav.* 129. t. 1655. calls this Cinnamon of Ceylon *Caſſia Cinnamonia*.

If any conjecture can ariſe from hence, it may be, that the Cinnamon of Ceylon was formerly, as well

as

as that of Sumatra and Malabar, called Caſſia; but that the Dutch writers, being acquainted with the excellent qualities, which the ancients aſcribed to their Cinnamon, choſe to add the name Cinnamon to that of Caſſia: and in proceſs of time they have found the name of Cinnamon more profitable than that of Caſſia, by which we chuſe to call our Canella, to our national loſs of many thouſands a year.

Having now given an account of the figure of theſe plants, and in what reſpect they are ſaid herein to differ; I ſhall proceed to conſider the pretended differences in the Canella itſelf; which are ſuppoſed not to be in form only, but ſubſtantial and material; and are generally underſtood to be ſo by perſons ſuppoſed to be acquainted with the ſubject.

Mr. Ray ſtates this matter fully in his *Hiſt. Plant.* vol. ii. p. 1560. in theſe words: *Officinæ noſtræ Caſſiam ligneam a Cinnamomo ſeu Canella diſtinctam faciunt, Caſſiam Cinnamomo craſſiorem plerumque eſſe, colore rubicundiorem, ſubſtantiâ duriorem, ſolidiorem & compactiorem, guſtu magis glutinoſo, odore quidem & ſapore Cinnamomum aptius referre, tamen Cinnamomo imbecilliorum & minus vegetam eſſe, ex accurata obſervatione Tho. Johnſon.*

From theſe reaſons Mr. Ray draws a concluſion (I muſt own not very inſtructive), that the Cinnamon of Ceylon is Cinnamon; and the Cinnamon of Malabar, &c. is the Caſſia of the ſhops.

From the ſpecimens I ſhall now produce, it will moſt plainly appear, that theſe differences are merely accidents ariſing from the age of the Canella, the part of the tree from whence it is gathered, and from the manner of cultivating and curing it.

In the *Philoſoph. Tranſact.* N°. 278. p. 1099. in Mr. Strachan's account of Ceylon, which is abridged by Eames and Martyn, vol. ii. p. 183. he ſays, that there are two ſorts of Cinnamon-trees, of which the tree, which is eſteemed the beſt, has a leaf much larger and thicker than the other; but otherwiſe no difference is to be perceived.

Note, Here is no mention of the *folio ovato*.

I remember, in an account given ſome years ago to the Royal Society, three or four ſorts were mentioned; and it was ſaid the beſt ſort was cut every three or four years.

This ſuperiority I then gueſſed (as well as the difference of leaves mentioned by Mr. Strachan) to ariſe from the cutting the tree down every three or four years; which occaſioned it to produce ſtrong and vigorous ſhoots, thicker and larger leaves, as well as greater quantity of bark, and of a ſuperior quality.

A large ſhoot or ſucker of this plant was produced in the year 1750. or 51. by my worthy friend Dr. William Watſon, together with an account of the Cinnamon-tree; which is publiſhed in the *Philoſoph. Tranſact.* vol. xlvii. p. 301. This ſhoot was a plain proof to me, that the Cinnamon was frequently cut down, and that this ſhoot aroſe from the root of a plant ſo cut; for it was of the ſize of a walking-cane; and no ſhrub could have produced ſuch a ſhoot, unleſs a ſtrong plant cut down.

This method of treating this plant accounts for the miſtake of Garcias, mentioned by Mr. Ray; *viz. Quæ Garcias habet de duplice hujus arboris cortice ad modum ſuberis, nobis ſuſpecta ſunt, quæque de deliberatione*

liberatione ſemel triennio facta; non enim puto renaſcitur cortex ſemel detractus.

This ſhews, that the bark was gathered every three years: but Mr. Ray was not acquainted, that the plant was cut down, in order to take off the bark, once in three years.

In the account above mentioned to be given to the Society by Dr. Watſon, no deſcriptions are given either of the plants of Ceylon, or Malabar; but he quotes Burman, who ſays, that he had nine different ſorts of Cinnamon from Ceylon, of which that, which is the beſt, is brought to us, and called by the name *Raſſe Coronde.*

What the differences between theſe ſorts were, does not appear; whether in leaf or bark, or manner of culture. And I muſt obſerve, that in all the ſpecimens in the Britiſh Muſeum I could obſerve no difference of ſpecies. But this is to be underſtood, that every ſort coming from Ceylon is, by the Dutch and by the ſhops, called Cinnamon; and that of our own growth is by them always called Caſſia. The reaſon is obvious.

The ſpecimens, which I now produce, of the Canella or bark of the Cinnamon of Sumatra, I procured in the year 1755. from Mr. Tho. Combes, a gentleman then in the ſervice of the Eaſt India Company in Sumatra, by means of a friend.

I was then attempting to form a ſociety for the carrying on a General Natural Hiſtory, to try proper experiments, and to employ proper painters and engravers ſuitable to the importance of the ſubject; and therefore attempted to eſtabliſh a correſpondence in thoſe parts, whoſe productions are as yet little known to the public.

I men-

I mention this deſign, becauſe it would not be poſſible elſe to explain what Mr. Combes means by the word *Society*, which he ſo often mentions in his letter; of which I ſhall produce an extract, ſo far as it relates to the preſent inquiry.

It ſeemed to me very improbable (as the ſame plants are generally found in the ſame latitude and ſoil), that the ſpices now in the poſſeſſion of the Dutch ſhould grow only in that ſmall tract of land, which is in their poſſeſſion. And I had many credible informations, that, whatever they may pretend to the contrary, this is only a pretence.

I therefore deſired to obtain the beſt information of the nature and culture of the plants producing ſpices, as well as of many other things, which are foreign from this inquiry.

I deſired to know, how the ſpices were dried and cured; and that different ſpecimens might be ſent me of the plants, their ſeed, flower, leaf, and bark, and properly cured and prepared.

This produced the anſwer I lay before you herewith, together with the ſpecimens now produced.

You ſee hereby, that the Dutch dry their Cinnamon in ſand; probably to take away that viſcoſity, which is complained of in the Caſſia.

And you will obſerve alſo, that the ſpecimen produced dried and cured is alſo as free from any viſcoſity, as the Cinnamon of Ceylon: That it agrees alſo with the Cinnamon in every other quality, and in colour; and that none of the diſtinctions mentioned by Mr. Ray can be found herein; but that they may ariſe from the part of the tree, from whence the bark was taken; the inner bark of the large wood being red, as you ſee by the other ſpecimen produced.

produced. And the common Caſſia taken from the larger branches, and not cured, has the viſcoſity complained of in ſome degree, tho' much leſs than it had four years ſince, when I received it.

Mr. Ray ſays, that one is weaker in taſte, as he ſuppoſes, than the other. That may be ſo from its manner of drying, or keeping of it. Dried in large quantities, and by a ſtronger heat, it will probably be ſtronger, than if it is dried in a leſſer quantity, and ſlower.

As for the viſcoſity, the glutinous part is found in every plant in ſome degree, as well as in every animal. It preſerves the parts from moiſture; but will be conſumed by heat or time; and it will be a preſervative to the plant, till it is deſtroyed; which was the reaſon, as I ſuppoſe, that Mr. Ray mentions Caſſia to have kept good thirty years, the viſcoſity not having been deſtroyed by drying.

I ſuppoſe the reaſon, which the Dutch have to dry it, is to make it ſooner fit for the market, and poſſibly fitter for diſtillation.

You will ſee from Mr. Combes's letters and ſpecimens, that he thinks there may be two ſorts of Caſſia or Cinnamon in Sumatra: poſſibly there may be the ſame difference in Ceylon; but, if ſo, I ſuſpect them both to be only ſeminal varieties, and that their virtues are the ſame.

Mr. Barlow, ſome time ſince a Surgeon in the ſervice of the India company, made a conſiderable quantity of oil of the Caſſia of Sumatra, which was very little, if any thing, inferior to that drawn from Cinnamon; and it was ſold to great profit.

If theſe plants are really the ſame, or if they are of equal goodneſs, ſuppoſing there was a ſmall difference

ference in the form of the leaf, it might be well worth the attention of the Eaſt India company to try to cultivate theſe plants in the manner they do in Ceylon; that is, to make plantations in a proper ſoil; and to have regard to the proper diſtance from the ſea of the place, where they try the experiment: for ſome plants require to be near the ſea, and others far from it, in Sumatra; which is the caſe of the Mango, and Mangoſteen; the one of which muſt be near the ſea, the other at a diſtance from it.

I think the plants ſhould be ſuffered to grow ſtrong, to be ſix or ſeven years old, and then cut every three years, the bark peel'd off and dried in hot ſand, and packed cloſe, and kept dry. This I take to be all neceſſary to be done, to try, if our Cinnamon will not produce as good a price as that of the Dutch.

Perhaps the plants need not ſtand ſo long before cut; for the vegetation of plants in hot countries is very great.

There are many other moſt valuable vegetables in Sumatra, which might be made ſtaple commodities, as ſagoe, camphire, ſeveral ſorts of ginger, rice, and many other, which are foreign to the preſent inquiry.

But it may not be amiſs to recommend it to the traders to Sumatra to bring ſome quantity of the twig-bark of the true Caſſia, well cured; and alſo to the company, to have a chemiſt at Sumatra, to extract carefully the oil of Caſſia; which is beſt, and in greateſt quantities, produced from the bark of the body, and of the larger branches of the tree: and alſo that the company would procure an exemption of all cuſtoms or duties on Caſſia, or on the oil of Caſſia, for ſome time: and alſo that the college of

phyſicians in their diſpenſatory would direct Caſſia or Cinnamon of Malabar or Sumatra to be uſed, inſtead of the Cinnamon of Ceylon; and that the ſame ſhould be uſed by apothecaries and diſtillers, and in all ſimple and compound waters, in which Cinnamon is uſed.

Extract of a Letter from Mr. THOMAS COMBES, *dated* Fort Marlborough, 5 Jan. 1755.

IN regard to the firſt article of your paper, now before me, which is the inquiry deſired to be made concerning the ſpices, I am of opinion, that the true Cinnamon grows no-where but on the iſland of Ceylon, unleſs Caſſia be allowed to be the ſame tree, which I am inclined to think.

N°. 9. contains ſeeds of the Caſſia or wild Cinnamon-tree. As for the ſeeds of the true Cinnamon-tree, I believe they are very difficult to be got; for as the Dutch are the ſole maſters of this ſpice, and get a good deal of money by it, I fancy, according to their uſual cuſtom, they have very well guarded againſt the tranſplantation of it. I hope however, that theſe ſeeds will not be unacceptable to the ſociety, as Caſſia itſelf is of ſome value; and as I am very doubtful, whether this tree is not the ſame with the true Cinnamon, being of opinion, that the difference obſerved in them ariſes from the different method of curing their barks, or from the taking the bark from different parts of the tree, or at different ſeaſons, or of different ages, or perhaps all theſe.

I have made inquiry concerning this from ſome very intelligent perſons, and found them to be of

opinion, that the Caſſia and Cinnamon-tree were of the ſame genus. I have inquired further concerning the method of curing it at Ceylon; but as this is done by the natives, the Dutch are not very well acquainted with it; nor could I obtain any good account of it, different people giving me different relations. Some ſaid, it was the inner bark, ſome the middle, and ſome the outer; tho' of the young branches, they ſeemed in general to agree, that it was gathered at a certain ſeaſon of the year, and that one part of the cure was burying it in ſand for ſome time. This may be tried with Caſſia, and may perhaps take away that viſcoſity or glutinous quality obſerved by chewing it, and which is the principal mark for diſtinguiſhing it from Cinnamon. As to their chemical oils, I have heard many people ſay, that they are not diſtinguiſhable otherwiſe, than that from Cinnamon is generally better, or, as it may be called, ſtronger, than that from Caſſia; and accordingly bears a better price. But the Dutch company's chemiſt at Batavia, if I may give him this title, informed me, that they are eſſentially different, and plainly diſtinguiſhable. But I muſt confeſs myſelf very doubtful of the knowlege or veracity of this chemiſt, and ſtrongly ſuſpect, that they are no otherwiſe different than in goodneſs, as many other oils drawn from the ſame ſubject are.

I obſerve the price of Caſſia is greatly riſen in England within theſe two or three years; but whether this be owing to an increaſe in the conſumption, or a decreaſe in the importation of this commodity, I cannot ſay.

The Dutch government of Batavia has this year, in ſome new regulations of their trade, prohibited to

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all perſons the dealing in any of the fine quilled ſort of Caſſia, and declared the ſame to be contraband, and reſerved for their company only; and put it upon the ſame footing as their Cinnamon.

What reaſons induced them to this, I am yet a ſtranger to; but it makes me ſuſpect, that the riſe of this commodity in Europe is owing to ſome other cauſe than a deficiency in the importation thereof. Perhaps ſome diſcovery has been made rendering Caſſia equal to Cinnamon.

In Perſia, I think, they make not ſo great a difference between them as elſewhere; and I myſelf, for want of Cinnamon here for ſome months paſt, made uſe of the fine quilled Caſſia; and the difference I obſerve between them I imagine to ariſe rather from the greenneſs and want of dryneſs in the Caſſia, than any thing elſe, or perhaps from the method of curing it: for if there happens to be a little too much Caſſia put into my chocolate (and other things I uſe in it), a little bitteriſh taſte ariſes, ſomething like what we meet with in moſt barks; tho' I do not remember to have obſerved this of Cinnamon: but as to its boiling to a jelly, as Quincy mentions, I find no ſuch thing, and think it bears boiling as well as Cinnamon. Nor do I think its diſtilled water more ſubject to an empyreuma than that of Cinnamon.

I have inquired of the country people here, who bring it us, and they tell me the fineſt ſort is the inner bark of the ſmall branches; and indeed that it is the inner bark, I think, is evident in Cinnamon as well as Caſſia; no outer bark of the youngeſt branches of any tree having, in my opinion, that ſmooth ſurface obſervable in both theſe barks.

I once thought, that it was better to take the bark from the body of the tree than from the branches, imagining that the bark from the trunk or body of all trees muſt in general be ſtronger, let its natural taſte be what it will, than from its branches. This I find to be ſo in Caſſia; and I have been informed, that the large ligneous pieces of Caſſia have afforded rather more oil in diſtillation than the fine quilled ſort, their weight being equal; but upon trial I could not make the bark from the trunk curl or roll up, as it ought to do, owing, as I ſuppoſe, to my unſkilfulneſs, or to rigidity, or the natural poſition of its fibres; for the bark of the younger branches curled of itſelf, wanting hardly any other aſſiſtance than the ſun.

I have already obſerved, that Caſſia is found in chewing to have a viſcidneſs, which Cinnamon has not. I have endeavoured to remove this in a little I ſend you, marked B: pray let me know, if it anſwers; and be aſſured, it was taken from the younger branches of the tree, of which I ſend you the ſeeds.

I ſend you alſo, marked C, ſome of the bark taken from the ſame tree; as alſo ſome of the leaves, marked D.

I have ſent you alſo a little of the bark of the trunk of a tree, which, tho' called Caſſia, ſeems not to be ſo, marked E; and alſo the leaves of the ſame tree, marked F.

END *of the* FIFTIETH VOLUME.

F. III.

F. IX.

F. VIII.

Fig. I.

F. V.

F. XII.

F. X.

F. IV.

F. II.

F. XI.

F. VI.

F. VII.

J. Myde sc.