

The cocoa-nut, called niu, I was told by Whippy that the natives say they have three varieties, but I believe our botanists obtained no more than two, which are distinguished by the brown and green colours of the nuts. The two varieties of the tree are much the same in appearance, and frequently grow to the height of seventy or eighty feet; each of them bears from ten to twenty nuts. The natives are in the habit of collecting the sap from the flower-stalks when young, by cutting off the extremity, and suspending to it a vessel: this, when fresh, forms a pleasant beverage; it has a tartness that it acquires by the length of time it takes to run, but is in other respects very like the milk of a green or a fresh cocoa-nut. What all voyagers have said of this tree we found to be true; only instead of its uses being exaggerated, as some have supposed, they are in my opinion underrated: a native may well ask if a land contains cocoa-nuts, for if it does, he is assured it will afford him abundance to supply his wants. One circumstance, to which my attention was early drawn by Mr. Brackenridge, was the peculiarity of its growth, which would seem to point out something peculiar in its constitution: it does not thrive higher than six hundred feet above the sea. All those seen above that height had a sickly appearance; and the lower it grew, even where its roots were washed by the salt water, the more prolific and flourishing it appeared.

There was a use to which it was applied here that we had not before seen: the kernel of the old cocoa-nut is scraped, and pressed through woody fibres; the pulp thus formed is mixed with grasses and scented woods, and suffered to stand in the hot sun, which causes the oil to rise to the top, where it is skimmed off. The residuum, called kora, is pounded or mashed, wrapped in banana-leaves, and then buried under salt water, covered with piles of stones. This preparation is a common food of the natives, and will keep for a long time; they prepare it as a kind of soup, which serves them (according to the whites) for tea or coffee. A large quantity of the oil is made and exported. Of this a part reaches the United States, where it is manufactured into soap, and again sent to Polynesia to be consumed. The wood of the cocoa-nut is only used for fortifying their towns, and as sills for their houses.

The ivi of the natives, (*Inocarpus edulis*), otherwise called the Tahiti chestnut, produces a large nut that is eaten by them, and is the principal food of the mountaineers. This they store away in pits, in the same manner as the bread-fruit.

The papaw apple, (*Carica papaya*), called walete, is in great abundance, but is not prized by the natives.