

inter-tropical regions cease to be productive, if cultivated much beyond the tropics^c. And the orange, the lemon, the water-melon, the grape, and the fig, which are easily cultivated in warm climates^d, by the abundance of their juice, are enabled both to allay the sensation of present heat and thirst, and to repair the loss of that natural moisture of the body, which is continually passing from it in the form of either sensible or insensible perspiration. Even in the temperate climate of our own island, how many days are there, during the summer, in which such fruits are most refreshing: and to gratify the desire of that refreshment we import such species as are capable of bearing a long voyage; among which the orange is a very principal article of import: nor would it be easy to calculate the myriads of that fruit which are annually consumed in this country. But the

^c Wern. Mem. vol. v. p. 112.

^d An interesting fact is related in the "Conversations on Vegetable Physiology" respecting an artificial mode of ripening the fig. "In hot climates the fig-tree produces two crops of fruit: and the peasants in the isles of the Archipelago, where the fig-tree abounds, bring branches of wild fig-trees in the spring, which they spread over those that are cultivated. These wild branches serve as a vehicle to a prodigious number of small insects of the genus called *cynips*, which perforate the figs in order to make a nest for their eggs; and the wound they inflict accelerates the ripening of the fruit nearly three weeks; thus leaving time for the second crop to come to maturity in due season." (vol. ii. p. 41, 42.)