Quinaria lansium Lour. Cookia punctata Sonn. Cookia wampi Blanco Clausena wampi Oliv. Clausena punctata Rehder & Wils.

Local names: *Galumpi* (Tag.); *huampit* (Tag.); *uampi* (Tag.); *uampit* (Tag.); *all from its Chinese name.* 

The uampi is a tree very commonly cultivated in China for its edible fruit. It is also cultivated to some extents in Hawaii. It was introduced from China into the Philippines, where it does well. The uampi was known in the Philippines earlier than 1837, and was reintroduced from china in 1912.

This plant is a small tree about 7 meters in height. It has dark-green, pinnate leaves, which have 5 to 8 leaflets. Each leaflets has stalked about 3 millimeters long, and the blade is ovate-elliptic, lanceolate for ovate, about 7 to 10 centimeters or more in length, pointed at the tip, and at the base much wider on the side towards the tip of the leaf than on the other side. The flowers are borne in terminal panicles, are white, and about 14 millimeters in diameter. The five petals are white, and boat-shaped. The calyx is small and five parted. There are ten stamens with conspicuous yellow anthers. The ovary is five-celled borne on a short stalked, covered with hairy nobs, and surmounted by a short style terminating in a rounded stigma. The fruit, which is borne in, bunches, is yellow, rounded, and about 2 centimeters in diameter. The skin is thin and soft; dotted with minute, raised, somewhat darker-colored spots; covered with short hairs; and marked by five (usually) very inconspicuous, longitudinal lines, which are lighter in color than the remainder of the fruit. The fruit is very slightly flattened at the base and somewhat round at the tip. The flesh is yellowish-white, soft, juicy and somewhat acid in taste. A cross-section shows the flesh of the fruit to be divided into five segments by thin, white lines. Usually from one to four of the segments contains a single, rather large, flattened, green seed, which is attached near the apex of the fruit.

According to Hooper, the fruit is much esteemed in China and is made into delicious preserves. Crevost and Petelot state that in Tonkin the dried fruit is given in bronchitis. Stuart mention s it medical properties as stomachic, cooling, and anthelmintic.