and a great number of mulberry-trees, which enable the in­habitants to carry on a ſilk manufacture, from which they draw conſiderable profit.

All the environs of Tripoli are laid out in orchards, where the mopal grows ſpontaneouſly, and the white-mulberry is cultivated for the ſilk-worm ; the pomegranate, orange, and lemon trees for their fruit, which is here very fine. The country, though delightful to the eye, is unhealthy ; from July to September, epidemic fevers, like thoſe of Scande­roon and Cyprus, prevail, and are principally cauſed by the artificial inundations made for the purpoſe of watering the mulberry trees, to enable them to throw out their ſecond leaves, and from a want of free circulation of air, the city being open only to the weſtward.

Tripolγ, a genus of argillaceous earth, much uſed in the poliſhing of metals. It has its name from Tripoli in Bar­bary, from whence it was formerly brought to us, and has the following properties: 1. It does not efferveſce with any of the acids. 2. It hardens in the fire ; and by a con­ſiderable heat, its ſurface becomes vitrified. 3. Every kind of it, excepting that found in England, becomes red by calcination. 4. It is fuſible by mixture with calcareous earth, as well as by means of borax and microcoſmic ſalt. 5. Generally no ſalt can be extracted by waſhing, though sometimes the marine and vitriolic acid may be extracted by diſtillation. 6. When crude it imbibes water, but is not diffuſible in it. 7. It taſtes like common chalk, and feels sandy between the teeth, though no sand can by any means be extracted from it.

Tripoli is found of two different kinds : 1. Solid, and of a rough texture ; brown, yellowiſh, and ſpotted like marble.

2. Friable and compact ; granulated, brown, or yellowiſh ; this laſt being the kind met with in England. This laſt kind has alſo been found in Scotland ; but the rotten ſtone found in Derbyſhire, and likewiſe much uſed in poliſhing, is quite another ſubſtance. According to Ferber, the rot­ten ſtone is tripoli mixed with a calcareous earth. In the memoirs of the academy at Paris, for 1769, it is aſſerted, that tripoli is a volcanic product. In proof of this, we are there informed, that a coal-mine at St Eſtienne having accidentally taken fire, and the fire having extended to ſome beds of schiſtus and bitumen, tripoli was found in the burnt parts of the ſtrata, but nowhere else. Cronsteedt is of opi­nion, that 100 parts of it contain 90 of filiceous earth, 7 of argill, and 3 of iron ; but the red sort probably contains more iron.

TRIPTOLEMUS, laws of. See Mysteries, n⁰ 74.

TRIQUETROUS, among botaniſts, expresses a fruit or leaf that has three ſides or faces all flat.

TRIREMIS, in antiquity, a galley with three ranks of oars on a side.

TRISMEGISTUS, an epithet or ſurname given to one of the two Hermeſes. See Thoth.

TRISMUS, the locked jaw. See Medicine, n⁰ 280.

TRISSYLLABLE, in grammar, a word conſiſting of three ſyllables

TRITICUM, wheat, in botany : A genus of plants belonging to the claſs of *triandria,* and order of *digynia* ; and in the natural ſyſtem ranging under the 4th order, *Gramina.* The calyx is bivalve, ſolitary, and generally containing three florets ; the corolla is bivalve, one valve being bluntiſh, the other acute. There are 15 ſpecies ; the aest*ivum,* ſummer or ſpring wheat ; *hybernum,* winter Lammas, or common wheat; *compositum, turgidum,* or cone-wheat ; *polonium,* or Poliſh wheat; *ſpelta,* or ſpelt wheat; m*onococcum,* or one-grained wheat; *prostratum,* or trailing wheat-graſs ; *pumilum,* or dwarf wheat- graſs; *junceum,* or rush wheat-graſs; *repens,* or couch-grass; *tenellum,* or tender wheat-graſs ; *maritimum,* or ſea wheat- graſs ; *unilaterale,* or ſpiked ſea-wheat ; *uniοlοides,* or linear ſpiked wheat-graſs.—Of what country the firſt six ſpecies are natives, cannot now be determined : the proſtratum is a native of Siberia ; the junceum, repens, unilaterale, and maritimum, are natives of Britain ; the tenellum is a na­tive of Spain ; and the unioloides is a native of Italy. It may alſo be obſerved, that the firſt nine are annuals, the reſt are perennials. See Agriculture, n⁰ 122 ; and Husban­dry, Part I.

Linnæus comprehends the different kinds of wheat cul­tivated at preſent under six ſpecies ; but cultivation has pro­duced a great many varieties from theſe.

1. *Triticum aestivum,* or ſpring-wheat, hath four flowers in a calyx, three of which moſtly bear grain. The calyces ſtand pretty diſtant from each other on both ſides a flat ſmooth receptacle. The leaves of the calyx are keel ſhaped, ſmooth, and they terminate with a ſhort ariſta. The glumes of the flowers are ſmooth and bellying, and the outer leaf of three of the glumes in every calyx is terminated by a long ariſta, but the three inner ones are beardleſs. The grain is rather longer and thinner than the common wheat. It is ſuppoſed to be a native of ſome part of Tartary. The far­mers call it *Spring Wheat,* becauſe it will come to the fickle with the common wheat, though it be ſown in February or March. The varieties of it are : *Triticum aestivum ſpica et grana rubente.* Spring wheat, with a red ſpike and grain. *Triticum aestivum rubrum, ſpica alba.* Red ſpring wheat, with a white ſpike. *Triticum aestivum, ſpica et grana alba.* Spring wheat, with a white ſpike and grain. — 2. *Triticum hybernum,* winter or common wheat, has alſo four flowers in a calyx, three of which are moſtly productive. The calyces ſtand on each ſide a ſmooth flat receptacle, as in the former ſpecies, but they are not quite ſo far aſunder. The leaves of the calyx are bellying, and ſo ſmooth that they appear as if poliſhed, but they have no ariſta. The glumes of the flowers too are ſmooth, and the outer ones near the top of the ſpike are often tipped with ſhort ariſtae. The grain is rather plumper than the former, and is the sort moſt gene­rally ſown in England ; whence the name of *common wheat.* Its varieties are : *Triticum hybernum, ſpica et grana rubente.* Common wheat, with a red ſpike and grain. *Triticum hybernum rubrum, ſpica alba.* Common red wheat, with a white ſpike. *Triticum hybernum, ſpica et grana alba.* Common wheat, with a white spike and grain.—3. *Triticum turgidum,* thick ſpiked or cone-wheat, is eaſily diſtinguiſhed from ei­ther of the former ; for though it has four flowers in a ca­lyx after the manner of them, yet the whole calyx and the edges of the glumes are covered with ſoft hairs. The caly­ces too ſtand thicker on the receptacle, which make the ſpike appear more turgid. Some of the outer glumes near the top of the ſpike are terminated by ſhort ariftæ, like thoſe of the common wheat. The grain is ſhorter, plumper, and more convex on the back than either of the former ſpecies. Its varieties are numerous, and have various appellations in different counties, owing to the great affinity of ſeveral of them. Thoſe moſt eaſily to be diſtinguiſhed are : *Triticum turgidum conicum album.* White cone wheat. *Triticum tur­gidum conicum rubrum.* Red cone wheat. *Triticum turgidum aristiferum.* Bearded cone wheat. *Triticum turgidum, ſpica multiplici.* Cone wheat, with many ears. The third variety is what the farmers call *clog wheat, ſquare wheat,* and *rivets.* The grain of this is remarkably convex on one ſide, and when ripe the awns generally break in pieces and fall off. This sort is very productive, but it yields an inferior flour to what the former two ſpecies do.— 4. *Triticum Polonicum,* or Poliſh wheat, has ſome reſemblance to the turgi-