

Chapter 1 : CNMI bans betel nut sales to minors | RNZ News

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He stepped over a sprawled mule-head, started to circle around a game of jiwa-bufa scratched into the hard dry earth. One of the players, a Salagaum, looked up, pushed straggling gray hair out of his eyes. Pet I picked up. Like a little mouse. A line of Naostam boys went running past, stuttered to a stop, swung round, and shouted obscenities at him. He paid no attention to them; they were just echoing their fathers. He had Naostam clients, but they refused to know him when they passed him on the street. He heard the clank-clash of a pair of Shinda guards before they turned the corner ahead of him, retreated a few steps and ran down a wynd between two tenements, then worked back to the Lane, dodging through porters and laborers, handcarts and oxcarts, scurrying cut-purses and lounging out-of-works squatting around jiwa-bufa circles drawn in the dust. Mahnk Peshalla stood in the door of his tavern waving a fan lazily back and forth. When he saw Reyna, he flicked the folding fan shut, slapped it against his arm. He upended it, shook his head when a moth flew out, tossed the boot to one of the Wascram boys crouched by his feet, and went on with his performance as the boys moved through the crowd, collecting coins from his audience. On the other side of the Lane Zinar the Porter shifted his load. He wagged an elbow at Reyna, slowed for a few steps. The mahsar stayed close to his heels, drawing a few stares but no comments. The Verakay Beehouse was a blocky red-brick building rising three stories to a flat roof with a split-wood fence poking like spiky Cheoshim hair above a waist-high parapet. There was a bee carved within a cartouche above the heavy outer door and the bellpull was an amber bee on the end of a tough thin cord braided from the gut of a large fish caught in the Koo Bikiyar, stretched, rolled, and kiln dried. The followers of Abeyhamal Bee Mother avoided metals as much as they could. Reyna let Faan slide down until she was standing on the stoop, hidden from the street by the flare of his overrobe, then he yanked at the bellpull. The wicket slapped open and Panote peered out; he smiled, slid the shutter closed, and opened the door. He was an ascetic Naostam in service to a foreign god, TannabSs of Felhidd, a pacifist warrior god who decreed his servants should be so proficient in self-defense they would never have to use their arts. The child circled warily around Panote, went trotting over to the cape rack that stood at the far end of the small square entry; she smoothed her hand down the shining wood, patted the only cape hanging there. Washed her hair Dryin it up on the roof. Silence is best on this, Pan. He canted his head and inspected Faan with bright black eyes. Morning shadows darkened the court, but the treetops shimmered with sunlight and the water droplets were diamond bright. Beyond the fountain an outside stairway jagged up the wall to a door in the roof-fence. Faan looked around, started talking, words tumbling out of her, none of which Reyna understood. He shook his head. She was reading a leather-bound book as she lay stretched out on a longchair, her hair spread behind her on the slatted drying rack they used for the sacred linens on laundry days. She looked up, lay the book face down on her stomach as Ailiki came lalumping through the door, circled round her, and stopped to sniff at her feet. Reyna was close behind, Faan clinging to his robe. She was on the landing when I came from the Grove. No one else in sight, no boats upRiver or down. More than that, who knows. Bring the child over here. Faan relaxed, curtseyed, and made a polite and formal little speech. I see what you mean. How old do you think she is? What I know about children you could paint with a whiting brush on a pinhead. He glanced at Faan, looked down at his feet. A small bit of his mind wondered why the feeling was so strong, the rest of him merely surrendered to it. You say who stays. Truth lies in the spirit. He stroked the leaves of the white cadenth as growing as tall as he in their huge ceramic pots, shifting the mafui-flowers in their altar vases, nipping off crimson trumpets that were beginning to wilt as the morning faded. He checked the water in the bee dish before the altar hive, walked away and began following the fence around the edge of the roof, peering through the peepholes carved into the poles. Two, three, five of them. When Reyna reached the door, he swung round, set his shoulders against the panels; Faan swung round and set her back against the brick of the parapet. To forget what he saw. You mind watching the baby, or should I take her down to Pan? I need to relax, Kassian. We need the bribe money to keep the House, we have to have water from the Shinda Cisterns-you want to

chance the River? Hearing the anger in his voice, Faan crept closer, clutched at his robe, and pressed herself against his leg. Nearly had me burned for a witch. Just after I came here. Forgot who my brother is. You know how fast rumor runs through the Edge. He kicked off his sandals, pulled on a pair of hightop boots, tugged the braids harshly back from his face, locked them at the base of his neck into a wooden clasp carved with the sigil of the Fundarim caste. It was his by birthright, though his family had disowned him and denied him when his breasts started growing. He inspected himself in the full length mirror that was his most expensive possession, sighed, and went out. Inconspicuous in his trousers and drab jacket, he walked up the Sokajarua, threading through the throng of buyers and sellers, then made his way through the maze of booths and tables in the Sok Circle, the heaps of goods piled on grass mats. He turned into Kariam Moranga, walked along in the shadow of the Biashar towers, concrete monsters ten stories high, raised from the ground on iron pillars and iron arches, with iron lattices filling the window openings. On both sides of him rose the great red towers of the Cheoshim. The red stone facades had iron lace set into them, endless repetitions of the warrior sigil wrought and riveted by Fundarim ironmasters. On the beaten earth of the Tbwere grounds Cheoshim youths were marching and training, riding in formation, shooting their bows on command. Cheoshim warriors protected the Armrapake, his household, the Maulapam and themselves, but mostly they raided neighboring lands for slaves. At least a third of the slaves in Bairroa Pili came from these raids and they collected a hefty suborrush half the head-price on all the rest. This was the chief source of their wealth. It pleased Reyna to walk free past these bloodred, phallic towers and mock them secretly with everything he was. Cheoshim cadets were squatting at the edge of the Grounds, playing dados and jiwa-bufa. They got slowly to their feet as he passed, stood watching him until he left the kariam and stepped onto the Greater Ring Road. He turned north, walked along beside the thirty-foot stone wall that kept strays away from the Grand Sirmalas of the Maulapam families, the lords in Bairroa Pili who owned every grain of dust and sucked coin in the name of order from everyone, even the scruffiest of drugged-out beggars. Unlike the Biashar merchants and the Cheoshim warriors, who paraded their wealth and power, who liked to strut and intimidate, the Maulapam owned everything but concealed themselves behind walls-walls of stone, walls of secrecy. They were almost never seen. Slaves and servants and resident kassos did their shopping and if they wanted something special, merchants were invited into their gatehouses, though never beyond. The Kassian Tai Wanameh was Maulapam. The Jiko went up the mountainside in a leisurely arc, broke into stairs at several points and ended at the Blessing Gate. Reyna stepped onto the iron tiles and started the long walk up the side of Fogomalin, joining the stream of other suppliants heading for the afternoon presentation of pleas and prayers to the High Kasso Juvalgrim and the council of administrators who served him and Chumavayal in him. There were mothers with sick children and well children, shopkeepers with petitions, dockworkers, players, strangers, all of them walking the Iron Way, the Blessed Way, to the Camuctarr, the Temple of Chumavayal, to get papers stamped, judgments made, petitions read, prayers purchased, every need conceivable and probably some beyond conception. At the first flight of stairs, Reyna passed an old woman who was struggling to carry a baby and use her cane at the same time. He turned back, took the baby from her, tucked it in the curve of his left arm, and gave her his right to cling to. She labored up the seven steps and stood panting and smiling at him, reaching for the baby. Your legs are too long for me. A pale face the color of old cream. A slave child with dark straight hair like spines. There was nothing he could say to that, it was the hard truth. If the baby were male, he could study for one of the priest orders. At the Blessing Gate, the old woman took the child back. He passed through the gate, his heart and step suddenly light. Be Loved, Honeychild Reyna bent over the cot. Faan was fiercely asleep, her soft mouth working, her hands closed into fists. With his fingertips he gently, carefully, brushed a tangle of black hair out of her eyes and away from her nose, tucked the strands behind her ear. He closed his eyes. With each negative he relaxed a little, though the fear was still there, churning in him, giving him nightmares. Time to get ready. He pulled a hand across his face, grimaced at the sandpapery sound and feel, sniffed at his armpit and grimaced again. He stripped and shaved, gave himself a sponge bath from the water in the ewer, chanting over and over the Dedication to the Honey Mother until he slid into the calm and muted joy he felt appropriate for Evensong and a Thank rite. The sun was slipping away without much fuss and evening was settling in, clear and brilliant. The cadenthass were waxy, luminous, white

cups glowing against dark stiff leaves. When Reyna came off the stairs, Areia One-eye was spiking the altar candles onto the kinaries. One was already in place in front of the hive; two others lay beside the squat holders, waiting for her to get to them.

evaluated for yield in a long-term comparative trial, from which three accessions with high yield potential were re- Leaves of betel vine Piper betle. None of the available cultivars has shown tolerance of yellow leaf disease, which makes identiication of disease- withstand extreme temperatures or a wide variance of daily tolerant genotypes a priority. Little selection or improvement affected. Eforts at interspeciic hybridization A. Rainfall pattern Associated plant species It prefers uniform distribution of rainfall throughout the Betel nut palm was introduced to the Paciic before the year. A very important associated species is betel pepper vine Mean annual temperature Piper betle , which is grown for its leaves. In areas with a seasonal Betel nut palm grows in many types of soils varying in tex- dry period, irrigation must be provided to assure evenly ture from laterite to loamy, provided the soil has thorough distributed moisture year-round. Light It has low tolerance for wind. Abilities In the Paciic islands, the palm does best in volcanic clays but can also be grown in coralline soils. Natural fertility Self-prune is not a critical factor. Coppice On Mwoakilloa Atoll, the species is grown in sands heavily Palms are incapable of regeneration: Germination is complete by 90 days after planting seeds; Soil drainage at this time seedlings have the first biid forked leaf and horough drainage with high moisture retention is essen- ive roots. A 1-year-old seedling has 4 or 5 leaves. A Soil acidity trunk is formed in the third year. An adult palm produces Betel nut palm thrives in a pH range of 5. Other soil tolerances he life span of a betel nut palm is 60â€” years. In the Northern Marianna Islands Saipan, Tinian betel nut palm is grown in soils as shallow as 30â€”60 cm 1â€”2 ft Flowering and fruiting deep, over solid limestone. While not ideal for growth and Flowering begins at 4â€”6 years of age; trees begin to bear at nut production, trees will grow and bear if the grower pro- 7â€”8 years, reach full bearing at 10â€”15 years, continue to yield vides adequate moisture, fertilizer, and spacing. A mature tree in full bearing can have inlorescences containing up to fe- Drought male and 15â€”48, male lowers Murthy Sever- he palm requires full sun once out of the juvenile phase. Juvenile palms are often planted out under bananas, Seasonality of lowering depends on location: No data are recorded on seasonality of low- ering in the Paciic. Waterlogging Despite a strong ecological preference for moist to wet en- Rooting habit vironments, betel nut palm does not tolerate waterlogged he root system is dense, ibrous, with most roots concen- soils. Primary roots are ca. Root hairs are absent; absorp- 6 Areca catechu betel nut palm tion takes place through thin-walled cells behind the root orous seedlings. In places where selection is practiced, the cap. Aerial adventitious roots are occasionally produced choice of mother tree is believed critical, criteria of impor- from the base of the trunk. In Saipan it is critical to avoid mother trees that show adding earth around the base of the palm, inducing root any symptoms of bacterial or viral diseases; these can be formation at the buried nodes. In southern India and Malaysia, fruits are gathered from 25â€”year- Reaction to competition old trees. In some cases the middle bunch of fruits is cho- Newly-planted trees compete poorly with weeds. For this sen for seed; in other cases the last bunch of the season is reason, early weed management is extremely important in preferred. Seed processing Mature seeds of betel nut palm are sown as whole fruits. PROPAGATION In some places the whole fruit is planted immediately after harvesting; in others the fruit is dried in sun for 1â€”2 days; Betel nut palm is only propagated by seed, and while the in others the fruits are dried in shade for 3â€”7 days. Large plantations of betel Seed storage nut palm are grown in India and Taiwan, where mother tree Like many tropical species, betel nut palm seed cannot be and seed selection are apt to be practiced, and mass propa- stored for more than a few days without losing viability. Carefully selected seeds are planted in Planting within 7 days after harvest is the norm. Seedlings Pre-planting treatments with ive or more leaves are planted out at an age of 12â€”24 No pre-planting treatment is practiced. Fruits are planted months. Seedlings require shade initially, so intercropping whole, with the husk. Drying fruits before planting does with banana or other crops is often practiced. In Indonesia, villagers often collect Growing area volunteer seedlings from fruits dropped by bats and squir- Betel nut palm is rarely direct-seeded in the ground. Seeds may be sown in groups of 20â€”50 in shallow pits, 2. Seed collection In Saipan and Tinian the recommended technique is to Betel nut palms are always propagated from mature fruits. Once seedling leaves appear producing desirable nuts. Only the largest, fully-ripened above the husk medium, transplant into individual plas- fruits should be planted. It is best to cut open several ker- tic bags using potting soil as a medium. Nursery areas are nels endosperm of the seed to ensure they possess the red often located under established bananas, which shade the lesh preferred for

chewing. Fruits are harvested when bright red or yellow to yellow orange in some regions such as Guam. Fruits are harvested Germination either by climbing the tree and cutting the fruit cluster of, Germination is completed about 90 days after sowing, at or by using a long bamboo pole with a sharp knife attached.

Chapter 3 : Yapese Dictionary - English Finderlist :B

Mamay Piling Chewed Betel Nuts by Del Reitz. Paperback. \$ (2 used & new offers) Betel nuts; what they say in Hindustan May 25, by Arthur Guiterman.

Changzhou is a medium-sized city near Shanghai that would be remarkable for its wealth and economic success, except it is surrounded by a half-dozen other cities that could be described exactly the same way. Anyway, we spent three days looking at department stores and malls. Mall fieldwork is somewhere between residential fieldwork easy and office fieldwork hard in terms of intensity and demands on time. It can be fun to spend a whole day in the genial atmosphere of consumption and always a brief walk from a food court, but the interactions with mall managers can be rough on the nerves. My partners were better at weaving cover stories than I, and I could only stand aside and try to look the part as they claimed that we were variously: Investors looking to buy a shopfront to lease out for rent money People with links to clothing wholesale looking for retail space to sell our wares English teachers at the local university trying to set up our own school in a mall American Apparel. The projects we were examining we spread out all over the city, which meant we spent a lot of time in cabs hurtling from mall to mall. I was totally oblivious to the people who saw the three of us and made snide comments about foreign men and Chinese girls being together. Apparently my colleagues overheard this kind of talk on more than one occasion. Guess I need to work on my ambient listening skills. The trip stood out for its opportunities to indulge in reimbursable travel expenses. Changzhou has a lot of hotels and even the good ones are pretty cheap. I used this tub every night I was there: Twice a day we also sat down to a hard-earned feast, usually in the food floors of the better malls. Changzhou has a local chain that we fell in love with. The round, brown thing in the picture below is a big dome of salt that has a baked chicken inside. After they break the dome with a hammer, the chicken inside was unwrapped, as on the right. The chicken falls right off the bone and tastes great without being too salty, surprisingly enough. Everything else in this photo was delicious -the fruit on the plate with the purple blueberry dressing was cool and refreshing, the fish was clean and delicate, and the dessert-esque soup at the top was hot, filling, and slightly sweet. We liked the place so much we went back to another outlet of the same restaurant the next day, where we had different flavors of chicken and fish: The fish was supposed to be the spiciest thing on the menu. I was the only one in the group that could handle spicy food, but they let me order it anyway as reward for a job well done navigating. They thought it was too spicy to touch, so I ate almost the whole thing myself. The fish came full of bones, so I ended up pulling half its skeletal system out of my teeth in the process of eating it. Tasted pretty good though. The plate below is full of compressed rice cakes that were dipped in a brown sugar sauce and toasted. My colleagues claimed they were burnt and no good, but I thought they were just right "sweet and crispy. As with the fish, I ate most of these myself. We worked up big appetites walking around malls all day.

Chapter 4 : Jo Clayton. Wild Magic

Del Reitz is the author of From the Bottom of Gold Mountain (avg rating, 0 ratings, 0 reviews, published), Mamay Piling Chewed Betel Nuts (a.

Kuanua , buei New Ireland: Pala , vua New Ireland: Staples and Robert F. Size Slender palm typically reaching 10â€™”20 m 33â€™”66 ft tall; can reach 30 m ft. Habitat Tropical everwet climates with evenly distributed rainfall of â€™” mm 60â€™” in ; prefers elevations 0â€™” m 0â€™” ft. Vegetation Generally found in cultivation together with other cultivated species or semi-wild together with wet climate flora. Soils Adapted to a wide range of soil types, although thorough drainage and high moisture-holding capacity are required. Growth rate Moderate, about 0. Main agroforestry uses Crop shade, homegarden. Main products Seeds masticant. Yields Kernel yield is estimated at 2. Intercropping Frequently grown together with short- and long-term crops. Invasive potential Although it can spread by seed, it is not considered to be an invasive species. Species Profiles for Pacific Island Agroforestry www. Merlin Betel nut in homegarden near Angkor Wat, Cambodia. Use of betel nut is often culturally or socially ritualized, and there are elaborate ceremonies attending its use in various Asian and Pacific cultures. At the same time, betel chewing is stigmatized by Western cultures that find the red saliva and blackened teeth resulting from regular use not to mention the spitting out of the copious red saliva to be esthetically disgusting. In the Pacific, betel nut is grown for local consumption and is a significant item in intra- and interisland trade. Pacific-grown betel nut does not, however, reach the large markets of South Asia and for this reason could not be considered a commercial export of international importance. Chewing betel nut is a popular pastime in some of the Pacific islands such as in Micronesia, Fiji, Solomon Islands, etc. It is an old tradition, enjoyed by islanders of both genders, that provides mild stimulation and a sweetening of the breath. On the island of Guam, for example, betel nuts are typically gathered from semi-wild trees in ravine forests and distributed through extended families or sold in village stores. Commercial demand for the nuts is increasing as this traditional supply dwindles. This easily grown palm has the potential for being a profitable crop for farmers as well as backyard gardeners. In India and Pakistan, by comparison, betel nut is consumed in quantities greater than local production can supply, and it is imported in large quantities annually. The annual commercial value circa mids was estimated in the hundreds of millions of dollars. The palms require an environment with evenly distributed rainfall or irrigation , and even temperatures within The palms are unable to withstand extreme temperatures or wide variance of daily temperature. Betel nut is now grown worldwide: Although not recommended for use due to health risks, the plant nevertheless has a long history of cultural importance in many parts of the world, and this will likely continue. An origin in the Philippines has been postulated. Many other areas have been suggested as the original homeland, including South or Southeast Asia. Current distribution From SE Asia, betel nut was distributed by indigenous peoples throughout tropical Asia as far as East Africa and the Pacific well before the arrival of Europeans in the region. The palm was distributed to the Pacific islands aboard sailing canoes by the prehistoric ancestors of the Micronesians who explored and settled the islands of the western Pacific. It can also be found on some atolls such as Mwoakilloa in Pohnpei State. It has also been recorded as being present on Jaluit Atoll in the Marshall Islands. Wendland, *Areca nigra* H. Kuanua buei New Ireland: Pala vua New Ireland: Lamekot angiro Solomon Islands: Common names in other regions include: Size The palm reaches a mature height of 10â€™”20 m 33â€™”66 ft exceptionally up to 30 m [ft] , with a trunk 25â€™”40 cm 10â€™”16 in in diameter. Typhoons and tropical storms usually prevent the trees from reaching their maximum height. The canopy is typically 2. Inflorescences are crowded, much-branched panicles borne below the leaves. Each terminal branch has a few female flowers borne at the base and numerous male flowers extending from there out to the branch tip. Leaves Fronds are even-pinnately compound, 1â€™”1. New inflorescence showing both female large and male small flower buds. Seed usually 1, ovoid, globose, or ellipsoidal, 3â€™”4 x 2â€™”4 cm 1. The Chinese betel nut or Manila palm *Veitchia merrillii* is often confused with *Areca catechu*. The Chinese betel nut palm differs from *Areca catechu* in having a thicker trunk and dense clusters of bright red fruits. It is a popular landscaping tree and can be commonly seen in parks, along roadways, and in homegardens. The

fruits can be used for chewing when ripe, although they are an inferior substitute for betel nut. Several botanical varieties have been described. No breeding work has been done to select for improved cultivated varieties. Known varieties In the Pacific islands, betel nut palms are grouped into two cultivars: In the Northern Mariana Islands and Guam, these two cultivars are called ugam red and changnga or changan white. There are similar locally used vernacular names referring to variants in form, size, and color of the nuts throughout the area where betel nut is grown, but no formal cultivar nomenclature exists. The colors refer to the seed kernel colors. Red seed varies from red to deep purple in kernel color. White seed varies from off-white to deep tan kernel color. The red is preferred for chewing and commands a higher price in the market. The white is much less desirable. The red and white seeds come from seemingly identical trees, i. Growers considering planting of betel nuts for should plant seeds from confirmed red types. Culturally important related species in the genus There are more than 50 species of Areca, and some produce Ripe fruits with U. Bak- Characteristic leaf scars of betel nut palm trunk. The seeds of many other palms, including at least eight species of Areca, are used as inferior substitutes for Areca catechu. No other culturally significant species are known in the genus Areca. Sixteen exotic accessions have been evaluated for yield in a long-term comparative trial, from which three accessions with high yield potential were released. None of the available cultivars has shown tolerance of yellow leaf disease, which makes identification of disease-tolerant genotypes a priority. No germplasm collections have been established for betel nut palm in the Pacific. Little selection or improvement work has been documented. The palms are open-pollinated and rather variable, with most growers selecting seed from trees with desirable qualities for propagation purposes. Efforts at interspecific hybridization A. Associated plant species Betel nut palm was introduced to the Pacific before the advent of Europeans. It is grown around homesteads and farms or in plantations where it is associated with other cultivated plants or those typically found in disturbed sites. A very important associated species is betel pepper vine Piper betle , which is grown for its leaves. The leaves of the betel vine are used as the wrapper when preparing a quid of betel nut with lime, tobacco, or other ingredients. In areas with a seasonal dry period, irrigation must be provided to assure evenly distributed moisture year-round. These palms are unable to withstand extreme temperatures or a wide variance of daily temperatures. They thrive best at low altitudes; above m ft , flowering and fruit production are adversely affected. Elevation range 0â€” m 0â€” ft Mean annual rainfall â€” mm 60â€” in Rainfall pattern It prefers uniform distribution of rainfall throughout the year. Light and sandy soils are unsuitable unless copiously irrigated and manured. In the Pacific islands, the palm does best in volcanic clays but can also be grown in coralline soils. Natural fertility is not a critical factor. The most desirable soils are rich in organic matter. On Mwoakilloa Atoll, the species is grown in sands heavily mulched with organic matter. Soil texture Betel nut palm prefers soils with medium texture, loams and sandy clay loams. Soil drainage Thorough drainage with high moisture retention is essential. Soil acidity Betel nut palm thrives in a pH range of 5. Other soil tolerances In the Northern Mariana Islands Saipan, Tinian betel nut palm is grown in soils as shallow as 30â€”60 cm 1â€”2 ft deep, over solid limestone. While not ideal for growth and nut production, trees will grow and bear if the grower provides adequate moisture, fertilizer, and spacing. Tolerances Drought Betel nut has poor drought tolerance. Full sun The palm requires full sun once out of the juvenile phase. Juvenile palms are often planted out under bananas, which provide sun protection until the palms grow taller than the bananas. Waterlogging Despite a strong ecological preference for moist to wet environments, betel nut palm does not tolerate waterlogged soils. Salt spray Betel nut is not salt tolerant. Wind It has low tolerance for wind.

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Chapter 6 : Chewes - Names Encyclopedia

DOWNLOAD PDF MAMAY PILING CHEWED BETEL NUTS

Areca catechu (betel nut palm) Chewing betel nut is a popular pastime in some of the. gradual piling of earth around the trunk base; the covered.

Chapter 7 : Chew - Names Encyclopedia

The exchange of betel leaves and/or areca nuts or presenting betel leaves or a bunch of areca nuts and bundles of betel leaves and a betel box have earned their own social meaning.

Chapter 8 : Town rubbish issue stinks - The National

Books: "Chewing the Scenery" "Chewing gum the fortunes of taste" "Moo and Chew (Animal Pop Ups)" "Chewing tobacco tin tags: " "The great American chewing gum book" "Mamay Piling chewed betel nuts" "Garfield chews the fat" "More than they could chew" "More than you can chew" "Chewing the cud".

Chapter 9 : Del Reitz | Poets & Writers

Chewing betel nut can give the user a mild feeling of euphoria as well as staining the teeth. Photo: RNZI / Johnny Blades The law bans the sale, offer or giving of betel nut to minors.