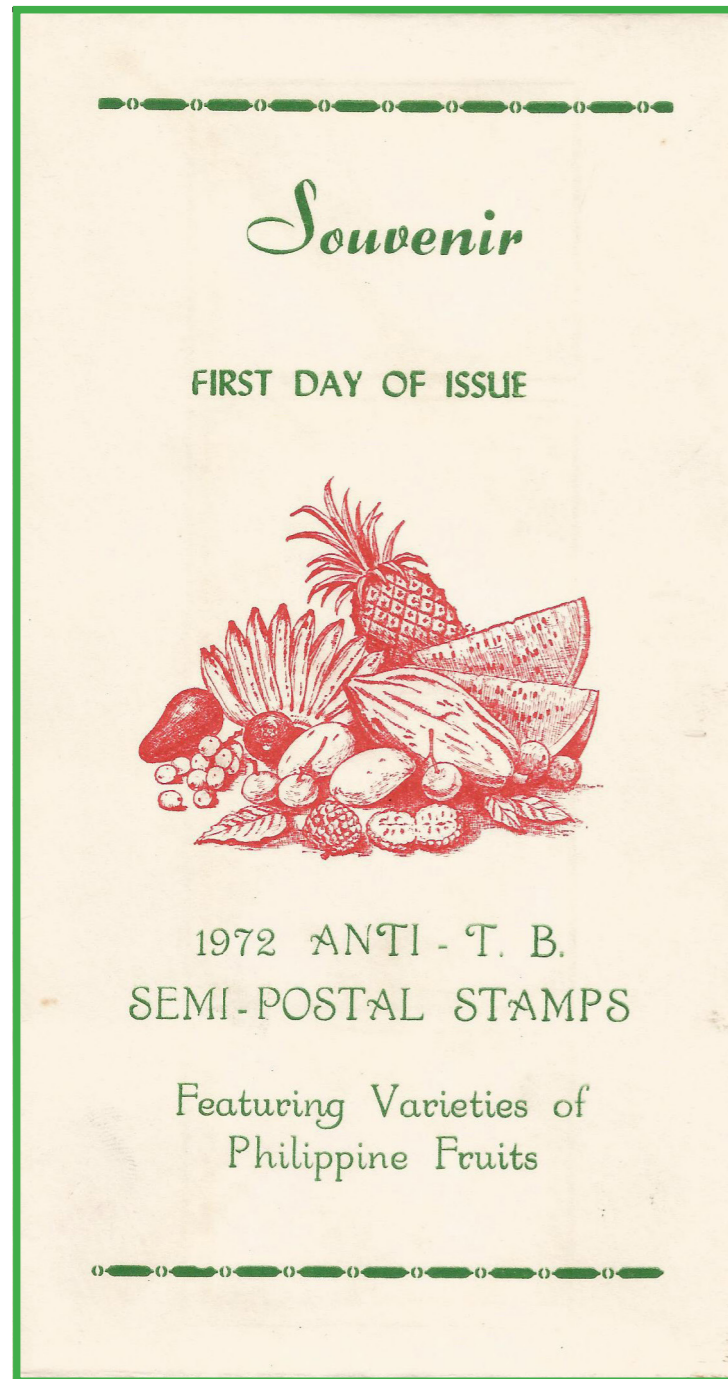


**August 1, 1972
ANTI-TB SEMI-POSTAL STAMPS**



**1972 ANTI-T.B. SEMI-POSTAL STAMPS
(Featuring Varieties of Philippine Fruits)**

The Bureau of Posts issues today, August 1, 1972 the Anti-TB Semi-Postal Stamps. Printed size of the stamps is 31x42 mm, in denominations of 1+5-sentimo, 10+5-sentimo, 40+5-sentimo, P1+5-sentimo and in quantities of (1.000.000), (10.000.000), (4.000.000) and (1.000.000) respectively. There are 50 stamps in a sheet and printed in four colors Heliogravure process by Harrison and Sons Ltd., of London, England. The designs were produced by the Designing Staff of the Bureau of Posts, composed of Nemesio Dimanlig, Jr. as Chief and Antonio Chuidian, Jr., Alfredo Divina and Ruperto Naval as Philatelic Designers.

Each denomination portrays a particular group of fruits hereunder enumerated in their respective order:

1+5s - mabolo, santol, chico, papaya

Mabolo - about the size of a quince and contains a large seed. The skin is reddish and velvety. The flesh is white and sweet with strong odor.

Santol - similar to the peach, but with large thicker rind. Inside are several white divisions as in mangosteen.

Chico - skin and pulp brown, with black brilliant seeds embedded inside. It contains a pleasant flavored pulp, resembling quince marmalade in taste.

10+5s - balimbing, otis, mangosteen, macupa, banana (lacatan)

Balimbing - has flavor of quince and is used as food with dry fish and meat.

Mangosteen - dark red or purple about the size of a small orange. The edible part is the soft, juicy small white division inside the reddish double skin which must be removed before the fruit is eaten.

Macupa - about the size and shape of a sweet pepper, red and lustrous, with edible succulent flesh.

40+5s - susong-kalabao, avocado, duhat, watermelon, guava, mango.

Susong-kalabao - a wild and edible red fruit, the shape of which resembles the leaf of a carabao. The flesh is sour.

Duhat - a wild and edible fruit, dark purple to black in color, about the size of an olive.

Guava - when ripe, is yellowish in color and very aromatic. The pulp has different colors, according to variety.

Mango - the queen of Philippine fruits. The skin is yellow when ripe, interior is fleshy drupe but sweet and delicate.

P1+5s - lanzones, orange, sirhuelas, pineapple

Lanzones - The fruit is yellow berry, the skin being bitter, thin and fine. Within are fine divisions as in lemon. The flesh is crystalline white, almost transparent, but sweet, quite delicate and refreshing.

Pineapple - has a fine flavor, aromatic and slightly tart, on account of malic acid.

