

food in various ways. Steamed it can be used in the place of rice, as far as nutrition and digestibility are concerned. Prepared as a porridge it has the taste of oatmeal and is as good to eat as the latter. If ground into meal and mixed with wheat flour, half and half, bread can be made from it. The bread is much more delicious and not so sour as the common kleffe bread used here in the Dutch Indies. Pancakes and pastries can also be made from the meal. The plant can be grown on all sorts of soil. More attention should be paid to this plant than has been hitherto.' (P. W. Van der Broek.)

"*Djali bras* and *djali watol* are two species, both of which belong to the genus *Coix* or *Chionachne* of the family Gramineæ. Job's-tears is a common name for either both, or especially for *djali watol*; hence, also the scientific name *Coix lacryma-jobi*.

"Some details about *djali* are found in an article by Van der Kemp in the *Tijdschrift voor Nijverheid en Landbouw*, vol. 20, p. 32. According to Van der Kemp, only two species of the edible *djali* are distinguished: *Djali padi*, *Coix koenigii*, originally from Sumatra, rare at Java; and *djali ketan*, the common *Coix agrestis*.

"For the following information I am obliged to Heyne. There appears in a report by the Internationale Crediet en Handelsvereeniging Rodderdam at Cheribon, dated 1912, a statement to the effect that about 1,000 piculs (a picul is 133½ lbs.) of *djali* were exported annually to Palembang and to the east coast of Sumatra. The price varied in the shipping harbors in the same year between 6 and 7 gulden (a gulden, or guilder, is \$0.402) per picul.

"There are divergent reports as to the food value of *djali*. However, that it is a nourishing and wholesome product is certain." (Excerpted from W. G. Boorsma, *Teysmannia*, vol. 29, No. 1, p. 59.)

48082. CASSIA TORA L. Cæsalpiniaceæ.

From the Belgian Kongo. Presented by Father Hyacinthe Vanderyst, Mission Catholique, Leverville, Moyen Kwilu. Received September 29, 1919.

An erect, almost glabrous annual, widely distributed through tropical Africa and through the Tropics generally. The plant attains a height of 2 to 3 feet, although the stem occasionally becomes arborescent in Guinea. From the seeds is made a most useful yellow dye, suitable for tasar silk; this is regularly sold to dyers to combine with indigo to produce a green shade. The seeds are also roasted and ground to form a substitute for coffee. Along the Gambia River, on the west coast of Africa, the stalks and tender leaves are eaten as food. The leaves and roots are each used as a remedy for ulcers and ringworms. (Adapted from *Oliver, Flora of Tropical Africa*, vol. 2, p. 275; *Holland, Useful Plants of Nigeria*, pt. 2, p. 260; and *Watt, Dictionary of the Economic Products of India*, vol. 2, p. 224.)

48083. EUGENIA sp. Myrtaceæ.

From Sawtelle, Calif. Presented by Mr. P. D. Barnhart. Received September 29, 1919.

"An interesting *Eugenia* from South America, especially valuable for ornamental planting in California and Florida. It is evergreen, with small dark glossy-green leaves. The young leaves and twigs are a beautiful red. The plants lend themselves to shearing and will make excellent hedge plants as well as trained specimens for tubs, etc." (*Peter Bisset.*)