

48230 to 48261—Continued.

The *Manketti* [or megongo] nuts are the product of a euphorbiaceous tree which grows in the South African veld, forming vast forests near the Omaramba River. The kernels of the nuts are oily and are eaten by the natives. The kernels yielded 57.2 per cent of bright-yellow liquid oil, which had a saponification value of 191.5 and an iodine value of 133.6 per cent; it is therefore a semidrying oil. It appears that this oil can be used for food. It is, however, very difficult to extract the kernels, owing to the softness of the latter and the extreme hardness of the shells.

The pulpy mesocarp should have a moderate nutrient value, but trials would be necessary before it could be definitely recommended as a cattle feed. Its composition is as follows: Moisture, 16.6 per cent; crude protein (of which 6.5 is true protein and 1.4 other nitrogenous substances), 7.9 per cent; fat, 1.62 per cent; carbohydrates, etc. (by difference), 65.4 per cent; cellulose, 3.0 per cent; ash, 5.5 per cent. Nutrient ratio, 1 : 8.6; food units 89. (Adapted from *The International Review of the Science and Practice of Agriculture*, January, 1918.)

48258. TERMINALIA SERICEA Burchell. Combretaceæ.

"(No. 69.) From Victoria Falls."

A tree attaining a height of 82 feet, with a dense round or flat-topped crown and silvery silky leaves and inflorescence. It is a widely distributed and variable species, extending along the southeastern coast of Africa, Bechuanaland, German Southwest Africa, and Angola. It is known as *napini*, or *gum-copal tree*. The wood is very hard, burns well, and is described as oily; it is said to make good posts, durable underground, only the sapwood, of which there is very little, being eaten by termites, or "white ants." The heartwood is yellow, with darker streaks; it takes a good surface and shows well under varnish; it is used for furniture, agricultural implements, carts, and domestic utensils. (Adapted from *Gardeners' Chronicle*, 3d ser., vol. 53, p. 67.)

48259. TERMINALIA sp. Combretaceæ.

"(No. 98.) From basaltic formation near Victoria Falls."

48260. XYLOPIA sp. Annonaceæ.

"(No. 92.) Fruit said to be edible. From Victoria Falls."

48261. ZIZIPHUS MUCRONATA Willd. Rhamnaceæ.

"(No. 58.) A good, hard timber from Bulawayo, Matabeleland, making good, durable fence posts. The fruit is edible."

An edible-fruited tree, 20 to 30 feet in height, native to Upper and Lower Guinea, Abyssinia, and the Mozambique district. The fruit is said to be used for making bread which tastes like gingerbread and also for the preparation of a pleasant beverage. In South Africa a paste made of the leaves is applied to glandular swellings. A decoction of the root is used in lumbago and taken internally for all scrofulous diseases and for swollen glands of the neck.

The wood is tough and used chiefly for wagon work. The seeds are used by Mussulmans for rosaries. In Cape Colony the plant is sometimes used for hedges. It requires deep alluvial soil. (Adapted from *Holland, Useful Plants of Nigeria*, p. 162, and *Oliver, Flora of Tropical Africa*, vol. 1, p. 380.)