

46306. GARCINIA MANGOSTANA L. Clusiaceae. Mangosteen.

From Buitenzorg, Java. Presented by the Department of Agriculture.
Received July 3, 1918.

For previous introduction and description, see S. P. I. No. 46204.

46307. RICINUS COMMUNIS L. Euphorbiaceae. Castor-bean.

From Carora, Venezuela. Presented by Mr. Julio Marmol Herrera. Received July 3, 1918.

Medium-sized, light-gray seed with reddish brown mottlings.

46308 and 46309. CHENOPodium AMBROSIoidES L. Chenopodiaceae.

From Buitenzorg, Java. Presented by the Botanic Garden. Received July 3, 1918.

The plant is an annual, but has an almost woody stem from 1 to 2 meters in height with alternate lanceolate leaves. The inflorescence consists of simple leafy spikes of very small greenish flowers. The seeds are very small and black. The whole plant has a pronounced aromatic odor. An infusion of this plant has been used in Europe with good results as a cure for nervous affections. (Adapted from the *Pharmaceutical Journal and Transactions*, 3d ser., vol. 9, p. 713.)

For previous introduction, see S. P. I. No. 45524.

46308. From Botanic Garden. **46309.** From Kwala Lumpur.

46310 and 46311.

From Coyacan, Mexico. Presented by Mrs. Zelia Nuttall. Received July 3, 1918.

46310. AMARANTHUS PANICULATUS L. Amaranthaceae. Huauhtli.

"Seeds of *Amaranthus paniculatus*, known as 'alegría.' Much used by Mexican Indians for making sweetmeats. They are first roasted, then mixed with sirup made of honey or of sugar and water, rolled into balls, and eaten like sugared pop corn." (Nuttall.)

An annual, with entire leaves, bearing the abundant grainlike edible seed in dense panicles. Some plants produce white seeds and some produce black. The white seeds are those chiefly used by the natives. This plant is found both in cultivation and growing wild. The seeds are ground and cooked in the form of small cakes known as *alegría*, these cakes being eaten in large quantities by the poorer classes, especially during a time of scarcity of corn. *Huauhtli* was cultivated by the Aztecs before the discovery of America. It occupied an important place in the fare of the people, and accounts show that every year 18 granaries, each with a capacity of 9,000 bushels, were filled by Montezuma. Often the tribute exacted by the Aztecs from the people they conquered would take the form of a certain quantity of this grain. It was so closely connected with the life of the people that it figured in religious observances. Spanish historians, writing in the first half of the seventeenth century, give accounts of how the ancient Mexicans made figures of their gods out of the flour obtained from the seed. The figures were carried in processions, and at the end of the ceremony they were broken up and served to the people as a form of communion. (Adapted from Safford, *A Forgotten Cereal of Ancient America, Proceedings of the Nineteenth International Congress of Americanists*, p. 286, 1917.)