



ONE OF THE BEST PHILIPPINE FORMS OF MA-YUEN. (*COIX LACRYMA-JOBI* MA-YUEN (ROM.) STAFF.;
S. P. I. Nos. 56193 TO 56195)

According to P. J. Wester, of the Philippine Bureau of Agriculture, there are at present in the Philippines seven distinct forms of adlay. These vary greatly in size, shape, color, and hardness of the dried grains, the most desirable forms having small grains with very thin hulls. It is claimed for adlay that it is more easily hulled than rice; it is more nutritious and at least as palatable as rice and can be prepared and eaten in the same manner; it can be ground and mixed with wheat flour to make bread of good quality; it is excellent as chicken feed; and, finally, when cracked it makes a delicious breakfast food. As a supplementary crop to rice and corn it appears to have a promising future in the Philippines and elsewhere in the Tropics, and as a substitute for wheat it deserves very careful consideration. (Photographed at the Lamao Experiment Station, Lamao, Philippine Islands)