

tubes fall in showers to the ground. This continues till the end of April, each tree yielding from 2 to 4 maunds (two and one-half to five bushels) of flowers, but usually the fall from a single tree is complete in about 7 to 10 days. A drying-floor is prepared in a position central to a selected batch of trees. The ground is smoothed and beaten; on this the flowers as collected day by day are spread out to dry in the sun. In a few days they shrink in size, change in color to a reddish brown, and their peculiar sweet smell becomes more concentrated and the resemblance to that of mice more intense. But the mahua that is intended for sale is not dried to the same extent as that set apart for home consumption, and naturally so since the loss in weight is considerable. But mahua is eaten extensively while fresh - in the dried form it is cooked and eaten along with rice and other grains or food materials. Before being eaten the dry corolla tubes are beaten with a stick to expel the stamens; the quantity required is then boiled for six hours or so and left to simmer until the water has been entirely evaporated and the mahua produced in a soft juicy condition. Tamarind or sal (*Shorea robusta*) seeds and gram (chick-pea) are frequently eaten along with mahua. By the better classes it is fried with ghi (butter) or with mahua oil. It is extremely sweet, but the power to eat and digest this form of food is an acquired one, so that few Europeans are able to consume more than one flower without having disagreeable after effects. Sometimes the mahua is dried completely, reduced to a powder, and mixed with other articles of food. In that condition it is often baked into cakes. Sugar may also be prepared from the flowers or they may be distilled and a wholesome spirit prepared, the chief objection to which is its peculiar penetrating smell of mice. Nicholls estimated that in the Central Provinces 1,400,000 persons use mahua as a regular article of food, each person consuming one maund (one and one-fourth bushel) per annum, an amount that would set free about one and one-half maunds of grain or about thirty per cent of the food necessities of the people in question. This at the lowest estimate comes to one quarter of a million pounds sterling which the trees present annually to these provinces." (Watt, Commercial Products of India, which see, for discussion of the spirit manufacture, and the use and manufacture of oil and butter from the seeds.)

*Mabus* sp. (Malaceae.) 39145. Scions of apples from Sophia, Bulgaria. Presented by Mr. Alaricus Delmard. "These apples have been found immune from *Schizoneura lanigera* (the wooly aphid.) Dr. Lambreff informs me that he has experimented with these in orchards infested with that pest and while the other varieties all suffered, these have remained immune." (Delmard.)