

vegetable either alone or in curries. The leaves are boiled and eaten as greens and also serve as fodder for cattle. The wood is whitish-grey, closely grained, and hard, but not used for any special purpose. The unripe fruits are used as fish poison." (Watt, Dictionary of Economic Products of India.)

Spondias lutea L. (Anacardiaceae.) 39563. Seeds from Bogota, Colombia. Procured through Mr. F. L. Rockwood, clerk of the American Legation. "'Ciruelas.'" There is a yellow fruit here, which is in the market about three months of the year. It is reddish yellow, grows on a small tree, like cherries on a small scale. It has never been cultivated but has a very large seed and a pleasant slightly acid taste, and the market name is 'ciruelas,' which is Spanish for plums. They are about three quarters of an inch long and oblong in shape, a very handsome fruit. The season lasts only from June to September. This class of fruit is abundant in the valleys of the Andes in a warm climate where the temperature is from 70 to 80° F., and it seems to do best below the coffee belt in valleys where it is shaded and well watered. The fruit is very popular in this market, especially among the children and seems very healthy to use. The price is higher in proportion to other tropical fruits in the Bogota market, owing to the fact that none is cultivated and dependence is placed upon the wild crop only. This fruit is said to counteract the effects arising from eating too much meat." (Rockwood.)

NOTES FROM CORRESPONDENTS ABROAD.

Philippine Islands. Manila. Mr. Henry H. Boyle on his late visit to America was requested to write a full account of a very interesting practice of the Filipinos which they believe ensures a good crop of mangos. In his letter of March 6, 1915, he gives the following description of "*The smoking of mangos*: A fire is built under the tree, then a bamboo shield is placed so that the smoke from the fire is directed upward through the branches of the tree. In some cases a smoke stack is made out of bamboo and placed under the tree. The fire is built under the hood. This is by far the most efficient method of having the smoke spread through the branches of the tree. The natives of Cavite Province start to smoke the mango trees the first part of August and continue until the flowers have been pollinated and the fruit set. The time consumed in smoking is about one month. Weeds, leaves and rubbish are used for fuel. Care should be taken not to let the materials blaze. This can be prevented by placing rice chaff, banana leaves or sawdust upon the pile to be burned. The smoking is performed upon trees that have and