

## NOTES FROM CORRESPONDENTS ABROAD.

Jamaica. Port Antonio. Mr. M. Cork writes June 6: "There are several ways of using the Papaya in cooking meat; the fruit is used green, peeled, cut in slices and laid on the meat, left there for 10 or 15 minutes. Then the meat is cooked; or the leaf and stalk can be bruised and the juice put on the meat which is cooked at once. The best way is to experiment; for the papaya there may not be as strong as the one here. There is an old saying here that if an animal were to be tied under a papaya tree and left there for an hour it would die. My cook uses the stalk of the papaya leaf when cooking steak, peels the stalk and cuts it in slices, then puts it on the steak and beats it gently so that the juice comes on it. She then pours a little vinegar over it all and leaves it to soak into the steak for five or 10 minutes. She then puts it on the fire and covers it up, and when it begins to steam takes the papaya away. That with the vinegar gives a nice flavor to the meat. Of course if the meat is *very* tough it may require longer than 10 or 15 minutes to make it tender. Another way is to bruise the leaf and wrap the meat in it, but five minutes ought to be long enough done in that way. Always use a little vinegar; it helps both to make the meat tender and gives a nice flavor."

China. Shanghai. Mr. Frank N. Meyer writes June 17: "In speaking about diseases, this reminds me that here in Shanghai the white-wax insect has become a serious pest in privet-hedges (*Ligustrum lucidum*) and is very hard to dislodge. Mr. D. MacGregor, Superintendent of parks here, showed me the other day several dead bushes in a large privet hedge, disfiguring the whole ensemble and caused by this white-wax insect and by some large globular scales, of which I have collected some.

"On June 12th, I bought 250 pounds of fresh lytchee fruits and had them cleaned and washed; they cost 8¢ Mex. silver per pound, but I got only about 20 lbs. of good seeds out of them. Now the problem is however that these lytchee seeds started to germinate already on Tuesday morning and I had to remove them to the cool room of the hotel. I am intending to put them in the cool room of the S. S. Manchuria, which leaves on June 25th for San Francisco.

"I am not sure at all whether I can obtain any inarched lytchee plants. The nearest place they have them is Foochow and then again near Canton. Both these places have dialects all of their own and one needs special in-