

to a healthy maturity have been met by grafting them on *Solanum mammosum*, the so-called **susumber tree**, a rank, tropical weed closely related botanically to the eggplant. The grafts are said to produce fruits of large size and fine flavor, and as the stock is perennial, bearing is continual." (Contributions of the U. S. National Herbarium, vol. 8, p. 242.)

*Zea mays* (Poaceae), 46314. **Corn.** From Mexico. Presented by Mr. Arnulfo Ballesteros, La Barca, Jalisco, at the request of Mr. John R. Sillman, American Consul, Guadalajara. "Early **Pipitillo corn**, which is cultivated in the swampy lands of Chapala. This corn is early in this region only when sown in the months of January, February, and the early part of March. It is then possible for the harvesting and drying to be completed four months afterward. If, on the other hand, it is sown in May or June, the time required for it to mature is six months." (Ballesteros.)

#### Notes from Correspondents.

A letter dated September 13, 1918, from Mr. H. Tisell, of Orange Center, Orange County, Florida, contains the following translation of an article on **Rismollan**, "Svenskt Land," December 15, 1917, p. 338. Believing that the article will prove of interest to our collaborators, we are quoting it entire.

#### Rismollan. A Newly Discovered Utility Plant.

"That necessity is the mother of invention is found more and more true in our days.

"In all walks of life the human intelligence is trying to procure substitutes for all that the world war has forced us to do without. What we especially have great need of is bread and more bread. The cultivation of bread grains has fortunately increased, but not sufficiently to fill our needs. It has therefore been necessary to mix all kinds of possible and impossible substances with the flour to make it go farther.

"In Skane (the most southern district of Sweden), a farmer, Ernst A. Larsson, Filborna, Halsingborg, has drawn attention to a very fruitful plant: Rismollan (*Chenopodium quinoa*), the grain of which can be milled into flour and cooked as porridge. The leaves provide a tasty 'spinach.'

"Mr. Larsson himself tells that during the winter