

of 1916-17, he read an article in a horticultural paper about Rismollan and its phenomenal seed capacity. He became so much interested that he decided to procure some seed for a trial planting. This, however, was found to be easier said than done. In Sweden none was to be had, and the wide-awake Germans had taken the Rismollan in hand and would not spare any of the valuable seed. Finally Mr. Larsson succeeded in obtaining a small amount of seed from the Botanical Garden in Copenhagen. He planted half the seed in the open, April 15; but the soil had not a sufficiently high temperature and the plants were small and weak. The second half was planted May 2, when the soil was sufficiently warm; the seed sprouted well, and the plants developed during the summer into real bushes, 2 m. (6 ft. 6 in.) tall.

"For best results, the seed should be planted in hills; when the plants are 10 cm. (4 in.) in height they should be thinned out and the strongest left in each hill.

"The grain ripened in the middle of September and yielded approximately 100,000 grains which must be considered an extraordinary result. The seeds are very easily threshed out; they fall from the seed stalks when rubbed between the hands.

"An analysis made at the Central Institute of Stockholm is as follows:

Water		11.56 %
Raw protein		14.88 "
Raw fat		5.84 "
Starch	52.67	
Other nitrogen-free extracts	8.90	
Fiber	2.86	
		<hr/> 64.43 "
Ash		3.29 "
		<hr/> 100.00 %
Pure protein		12.63 %
Amido bodies		2.25 "
Soluble albumen		10.06 "

"Rismollan comes from the plateaus of South America. Since olden times it has been cultivated in Chile and Peru, where it serves millions of people as food and has as great importance and use as the potato. Like everything else pertaining to agriculture, this plant was the object of religious rites and was cultivated