

crop and as a fiber plant. The tap roots of young trees and the young roots of old trees are used as food by the aborigines. When boiled, the roots have a flavor similar to that of turnips, but sweeter. The seeds of this and other species are edible and make a good beverage. Cattle and sheep are fond of the leaves and branches, and in some dry seasons have existed for long periods on scarcely anything else. In parts of Riverina (New South Wales) the trees are cut down as required for this purpose. A strong fiber is obtained from the bark; it is used by the aborigines for making fishing nets, both in East and West Australia. (Adapted from Maiden, *Useful Native Plants of Australia*, pp. 59, 140, and 633.)

Zea mays (Poaceae), 47109 to 47114. **Corn.** From Brazil. Presented by Mr. H. A. Cardinell, Rio de Janeiro. "A rather curious collection of corn grown by the various Indian tribes from the states of Matto Grosso and Amazonas. This corn came from an exhibit prepared by a commission from that district for the last national corn show held in Rio de Janeiro last August (1918). The commission informed me that this corn is absolutely wild in Matto Grosso and the Indians have made no attempt at its improvement. The ears I am sending were grown by the Amazon Indians over 1,500 kilometers (930 miles) from the Madeira River which is a branch of the River Amazon and forms half of the boundary between the two above-named states; that is, it was brought 930 miles before it reached that river. This will give you an idea of the distance this corn traveled before reaching Rio." (Cardinell.)

Zea mays (Poaceae), 47202. **Corn.** From Zamboanga, Philippine Islands. Presented by Mr. P. J. Wester, Agricultural Advisor. "A corn variety discovered on a recent visit to Kudurangan, Cotabato, Mindanao, that matures 72 days from sowing and so may be of value to your corn breeders. This corn has been grown for many years (no one knows how many) by one of the wild tribes in Cotabato." (Wester.)