

eaten, has the peculiar property of making the most sour and acidulous substances seem intensely sweet, so that citric or tartaric acids, lime juice, vinegar, and all sour immature fruits eaten thereafter taste as if they were composed wholly of saccharine matter. The duration of this effect depends upon the amount of berries eaten, and the degree of maturity they have attained; when a sufficient quantity has been taken, their influence is commonly perceptible throughout the day. This peculiar principle, however, is soon dissipated if the fruits are allowed to remain in a ripe condition for any length of time; preserved fruits brought to England not only lost this property, but became extremely insipid. The natives of the Gold Coast often use them to render their stale and acidulated kankies (maize bread) more palatable, and to give sweetness to sour palm wine and pitto (beer made from maize.) (Adapted from *Pharmaceutical Journal*, vol. 11, p. 446.)

Vitex grandifolia (Verbenaceae), 47220. **Orieta.** From Southern Provinces, Nigeria. Seeds presented by Mr. A. H. Kirby, Asst. Director of Agriculture, Ibadan. Near the River Nun, *Vitex grandifolia* is a small tree with the habit of an *Aralia*, growing to a height of 25 feet. In Akwapim it is a shrub, 10 feet in height, with cream-colored flowers, found at an elevation of 1,000 feet. The fruit is edible, about the size of a small plum; it is made into a kind of honey. The wood is used for making large drums. (Adapted from *Kew Bulletin, Useful Plants of Nigeria, Part 3, p. 526.*)