reserve in famine years. The **mowra tree** sheds its leaves in February and the flowers appear in March and April, at which time the ground beneath the trees is carefully cleared.

The flowers have a thick, juicy, globe-shaped corolla of a pale cream color, inclosed at the base in a velvety, chocolate-colored calyx. The corollas fall in the early morning, and are collected by the women and children. They are then spread out to dry on mats in the sun when they wither to half their weight and develop a brownish red color. In some cases the flowers are collected before they drop, and in many places it is the practice to remove only the corollas, leaving the pistil to ripen to a fruit. A tree will yield 200 to 300 pounds of flowers in a year.

When fresh the flowers are extremely sweet, with a peculiarly pungent flavor and a characteristic color. When dry this flavor is less perceptible, particularly if the stamens are removed,-the flavor then resembles that of figs. The flowers are eaten either fresh or dried, and cooked in many different ways,-with rice, shredded coconut, or flour. The greater portion of the crop of flowers is used for the preparation, by fermentation, of mohwa spirit. The corollas are very useful for feeding cattle; they have extraordinary keeping qualities as they dry well and are not attacked by weevils. The composition of the flowers has been investigated at different times and the results vary considerably, particularly in respect to the quantity and nature of the sugar present. The total amount of sugar recorded in the flowers of this tree varies from 40 to 70 per cent. The quantity of cane sugar varies from 3 to 17 per cent and that of invert sugar from 40 to 53 per cent, while one author has stated that the sugar is entirely invert sugar. Only a small quantity of protein is present, the maximum amount recorded being 7.25 per cent.

The nuts contain a solid fleshy kernel, which includes from 35 to 40 per cent of a greenish-colored grease which is obtained by pressure. The oil cake has a bitter taste and can not be used for feeding cattle. The oil becomes rancid soon after manufacture and assumes a dirty yellow color. Its density at 15° C. is 0.972; it melts at 43° to 44° C. and solidifies at 36°. It is very soluble in ether and particularly so in alchohol. It saponifies easily with alkalies, and it constitutes a mixture of 80 per cent