

"The kernel yields 56.9 per cent of slightly reddish brown oil.

"The oil from seeds from Zanzibar gave the following analysis:

Specific gravity at 15° C.	0.919
Acid value	2.6
Saponification	196.00
Iodin value	89.00

"This is a non-drying oil, and has a pleasant, slightly sweet taste. It would be suitable for soap manufacture, and also as an edible oil. The seed is used by Europeans in this colony both as a nut and as a flavoring for cakes.

"The reason these seeds are not more used is due to the hardness of the shell and the difficulty of removing it, as well as to the intensely bitter, green skin which separates the kernel from the shell. If a method could be found of removing the tough fibrous husks and this bitter skin, it would appear that the seed would be of considerable commercial value, both for its edible oil and for the manufacture of soap, as well as for the resultant oil cake which would probably make a good cattle feed. It would be impossible, however, to use the cake after pressing the unhusked seeds on account of the bitter skin.

"A German syndicate of soap and candle manufacturers at Mannheim has investigated the possibilities of these seeds, but expressed the opinion that it would be inadvisable to place consignments of the seeds on the European market until a machine had been invented for rapidly and cheaply shelling them.

"These seeds grow very rapidly in any place which is not touched by frost. The fruit containing the seeds is about a foot in diameter when ripe. The vine climbs over neighboring trees and requires no care." (S. W. Eels, American consul, Nairobi, Kenya Colony.)