

(horse tooth). It was a pure white maize and used principally for making flour. He also reports having seen peanuts as long as his finger, six kernels to each, also a wild potato, 'Iby-á' in the upper Paraguayan chaco, not as good as the regular potato, but containing more starch. I have sent for both of these, hoping they may be of use to you."

TUNIS. Gabes. Mr. Frank Edward Johnson, the American artist, writes May 25 that he has arranged to have sent to us young shoots of the fine olives and the figs of the Mountains of the Troglodytes. In the very dry region southwest of Gabes the modern ploughs of the French do not do as well as the Arab wooden ploughs which merely scratch the earth, since the grain dies from lack of moisture if the soil is too well prepared. From Tunis he will go into Spain, and will investigate mushroom cultivation in that region, securing spawn for us if possible. A report on fenugreek with much new information will be sent us as soon as he can prepare it.

TURKEY IN ASIA. Smyrna. Mr. Edward Whittall writes June 1, that the native beet is "sweeter to the taste than the European one and he has ceased importing seed from England". He will send us all the local forms he can obtain.

RECENT CALLERS FROM ABROAD.

Mr. F. H. Hope, of Kribi, Kamerun, West Africa, called June 8, and in conversation described a number of the native fruits, the Irvingia which furnishes the so-called "Dika butter", a native vegetable glue so strong that boards fracture before the glue gives way, and a palm, locally called bamboo, and used for building. Of the fruits and other interesting plants he has promised to send us pictures, fruits, seeds and full descriptions, and especially of a number of the native drug plants of which he had noticed the effects.

Mr. Arthur Garrels, American Consul, now at Catania, Sicily, late of Zanzibar, in conversation June 12, spoke of the clove industry of Zanzibar. This district furnishes from 90 to 95 per cent of the cloves of the world, but mainly for oil production, and not for the spice, which comes from Penang. The trees for the first three years are almost impossible to grow, but after they are once established are almost impossible to kill. They grow like a pear tree with erect branches; the olive like fruit, which has two seeds, has very little oil, but the seeds have started germination before they fall. This rapid germination is the probable cause of poor results in shipping the seeds. The fruits are sometimes planted immediately on falling, and at other times thrown in piles and allowed to ferment, which they do very quickly, before planting. Probably the only way to import the clove is in Wardian cases.