

as Kuro mame if boiled, water poured off and a 'taste' of salt and a pinch of sugar added to steam into a syrupy coating. Eat them with meat.

"Lima beans or pole beans can match Toroku mame candied. The tough skins are the things to eliminate in all these beans; and beans take the place of chestnuts, which, being three times as dear, are for the uncommonly rich people only.

"I found the factory where they make the seaweed paper for wrapping mizu mame, and the thing is too simple. We threw the factory and the whole village into a spasm by arriving in a motor car. It is the stuff for wrapping nougat and caramels and marron glace-only Kanten (sea weed gelatine) and potato starch smeared on a griddle with a brush - and made round or square as ordered. The man who makes cannot sell, save through his agent in Osaka, whose address I enclose."

INDIA. Dehra Dun. Mr. F. W. Popenoe writes: Oct. 1, 1912. "We have been spending the week here at Dehra with Mr. Hartless, and tomorrow go down to Saharanpur. I am making an effort to obtain all the data in regard to mangos which it is possible to get, particularly in regard to the productiveness of different varieties and pollination, about which you wrote in your letter that reached us at Calcutta. I found it impossible to obtain much data of value at Calcutta although I went through the files in the Museum and took a few notes which I think may be of some use, but Mr. Hartless has gone into the mango more thoroughly than any one else we have struck, and is giving me access to all his records and observations which will, I feel sure, furnish some important facts. I am taking very full notes and will place them at your disposal when I get to Washington next spring. I am also following out your suggestion in regard to getting my lines out so that if I should come back here at some future time to make a canvas of the Indian mangos I could do so. This is a piece of work I should like very much to tackle. You are right in believing that the whole subject is involved in confusion at the present time; I have not, in fact, talked with anyone who knew anything at all about the subject except Mr. Hartless. He is working up the varieties which he is growing at Saharanpur in systematic shape, and has written to a number of other government horticulturists in different parts of India asking them to do the same for their vicinity. I do not believe that many of them have the same amount of energy as Mr. Hartless, however, and am doubtful if a thorough canvas of the whole country could be completed in this way. There is, however, quite an awakening of interest in the subject, and it is quite likely that something will be done by the Government men to publish data regarding the varieties of their own districts, and