47204 to 47212—Continued.

"*Amuguis.* A tree attaining a medium to large size, growing in the forest at lower altitudes. The wood falls under the third grade, according to Philippine classification. Collected at Mount Maquiling."

47209. ORMOSIA CALAVENSIS Azaola. Fabaceæ.

"*Bahai.* The seed is claimed to be of medicinal value for certain cases of stomach ache. The tree is found at lower altitudes in the forest. Collected from a tree on the college farm."

47210. PAHUDIA RHOMBOIDEA (Blanco) Prain. Cæsalpiniaceæ.
(*Afzelia rhomboidea* Vidal.)

"*Tindalo.* A tree that usually is found in somewhat open situations at low altitudes. The wood is very durable and beautifully colored; it is one of the best Philippine woods and is used for finer constructions. Collected from Mount Maquiling."

47211. PREMNA CUMINGIANA Schauer. Verbenaceæ.

"*Maguilic.* Collected from the college farm."

47212. QUERCUS BENNETTII Miquel. Fagaceæ. **Oak.**

"*Panguan.* Collected on Mount Maquiling at an altitude of about 1,000 feet."

47213. CORDEAUXIA EDULIS Hemsl. Cæsalpiniaceæ. **Yeheb nut.**

From Aden, Arabia. Presented by Mr. A. G. Watson, American vice consul. Received March 1, 1919.

The yeheb nut is the fruit of a bush or small tree found in the Somaliland Desert in Africa. The compound leaves comprise 6 to 8 ovate-oblong, coriaceous leaflets about 1 inch long. On the under surface of the leaflets are peltate glandular hairs, which yield a red secretion that stains the hand when one bruises the foliage. The small flowers are borne in terminal corymbs and are followed by the coriaceous, 1-seeded pods. The ovoid seeds, which are 1 to 2 inches long, are greatly valued by the natives for food. The seeds are stewed in water and are preferred by the poorer classes to their usual diet of dates and rice. (Adapted from *Kew Bulletin of Miscellaneous Information, 1908, p. 36.*)

The following analysis of the kernels gives a good idea of the food value of these nuts: "Moisture, 9.3 per cent; ash, 3.1 per cent; reducing sugar, 2.3 per cent; cane sugar, 21.6 per cent; carbohydrates (other than sugars), by difference, 37.1 per cent; albuminoid proteids, 11.8 per cent; amid proteids, 1.3 per cent; fiber, 2.7 per cent; oil, 10.8 per cent. Nutrient ratio, 1:6.5; nutrient value, 92.

"The nuts were tested for alkaloids and glucosids, but no indication of the presence of such constituents was obtained.

"The results of the analysis indicate that the nuts are likely to prove a useful foodstuff. A satisfactory point is the presence of considerable quantities of sugars and oil.

"Judging from the analytical figures alone, the nutrient ratio, i. e., the ratio of albuminoids to carbohydrates and oil converted into their starch equivalents, is a very serviceable one, and the total 'nutrient value' is high. The kernels are rather tough, and this point raises some doubt as to the complete digestibility of the carbohydrates other than sugars.

"In preparing the nuts for use as food it is desirable that they should be soaked in just such a quantity of water as they can absorb, since if more be used there is danger of the loss of the sugars, which would diffuse into the excess of water." (*Kew Bulletin of Miscellaneous Information, 1908, p. 43.*)