

distributed in the West Indies. It yields a blue dye, and the wood is used for minor purposes when toughness is required." (Cook & Collins, Economic Plants of Porto Rico, Contributions from the National Herbarium, Vol. 8, p. 228.)

Styrax hookeri C.B. Clarke. (Styracaceae.) 41815. Seeds from Darjeeling, India. Presented by Mr. G. H. Cave, Lloyd Botanic Garden. "This is a small tree frequently met with in Sikkim and Bhutan at altitudes between 6,000 and 7,000 feet. The wood is white, close-grained, and moderately hard." (Watt's Dictionary of the Products of India.)

Themeda spp. (Poaceae.) 41748 & 41757. Seeds of kangaroo grass from the Australian Exhibit at the Panama-Pacific International Exposition, San Francisco, Calif. Procured by Mr. Roland McKee. *Themeda forskalii* Hackel. 41757. "Common form of kangaroo grass. There are several forms of this species but all are equally good fodder grasses; 3 feet, fine stems, medium leafy, fair seed habit." (McKee.) *Themeda gigantea avenacea* (F. Muell.) Hackel. 41748. "A good fodder grass, 6 feet, rather coarse, medium leafy, fair seed habit. Tall oat grass downs country." (McKee.)

Vitis tiliaefolia H.B.K. (Vitaceae.) 41707. Grape seed from Zacuapam, Vera Cruz, Mexico. Presented by Dr. C. A. Purpus. "This *Vitis* has a very sour fruit but it makes a most excellent jelly and is adapted to a tropical country; grows in sunny places in brush woods. *Vitis vinifera* cannot be raised here at all." (Purpus.)

NOTES FROM CORRESPONDENTS ABROAD.

Miss Eliza J. Scidmore writes from Yokohama, Japan, April 30, 1916.

The wasabi I bought at a vegetable shop was not "as large" as my arm, but only "as long" as my arm, if you gather the difference. I demanded wasabi at one place and they had none. At the next shop, they lifted a plank in the floor and shook out of the loose earth a long, snaky root which I took home and tried. I did not know, until you wrote, that it was the foreign horseradish grown here from imported seed. It was white and very pungent, exactly (like) our own horseradish. The real wasabi, Japanese horseradish, is a spindling little root, seldom ten inches in length -- usually six inches. The flesh is greenish, and it has equal pungency perhaps, but is bitter in the taste. It is no good, to my mind. The Japanese had better keep on growing the foreign kind of wasabi. Their own six-inch kind is smaller but costs about the same as the half yard of foreign wasabi, and with Japanese dishes, raw fish and such, one gets the tiniest pinch of the greenish stuff, ground fine.