which are produced during June and July in drooping panicles carrying from 20 to over 50 blossoms. The fruit is red. This is a very fine species, remarkable for the large and abundant flower panicles. (Adapted from Bean, Trees and Shrubs Hardy in the British Isles, vol. 1, p. 246.)

Berberis rubrostilla (Berberidaceae), 47300. **Barberry.** From Wisley, Surrey, England. Plants presented by Mr. Fred J. Chittenden, Director of the Royal Horticultural Society's Gardens. "An elegant and beautiful seedling barberry of unrecorded parentage, but probably a hybrid between *B. wilsonae* and *B. concinna.* It has the growth of the latter, but has large pendent fruits of a rich coral-red color. A very pretty and useful addition to our fruiting shrubs." (Gardeners' Magazine, vol. 59, p. 449.)

Cordeauxia edulis (Caesalpiniaceae), 47213. **Yeheb nut.** From Aden, Arabia. Seeds presented by Mr. A. C. Watson, American vice consul. "The **yeheb nut** is produced by an evergreen shrub 4 to 6 feet high. It forms a staple food of the people of Somaliland (East Africa) and during certain seasons the Arabs are said to stew it and eat it in preference to dates or rice. Being evergreen and coming from a frostless region, it will probably prove to be tender. Its compound leaves are covered on the under side with glandular hairs which stain one's fingers a magenta color. In composition the **yeheb nut** resembles the chestnut quite closely and as a food it may be comparable to it in value. Being a desert species and yet able to stand humid weather, it may prove of unusual interest if it can be grown extensively on the dry lands of Florida, for example. It is said to form a tap root very quickly and thus establish itself; but how long it takes to come into bearing is not known." (Fairchild.)

"The small flowers are borne in terminal corymbs and are followed by the coriaceous, one-seeded pods. The ovoid seeds, which are from 1 to 2 inches long, are greatly valued by the natives for food. In preparing the nuts for use, 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 loss of the sugars, which would diffuse into the excess of water. The following analysis of the kernels gives a good idea of the food value of these nuts: