stearin and 20 per cent olein, with crystals of stearic acid. This oil is used to adulterate clarified butter, and for soap and candle-making.

During the war, interest was centered in the production of acetone from these flowers to supply the local demand in connection with munition manufacture. The acetone was produced by the now well-known special fermentation process, and it has been alleged that the yield from the flowers was one-tenth of their weight, or nearly ten times as much as is obtainable by distilling wood. The demand for acetone in India in peace times would not be large enough to justify the available supplies of flowers being entirely devoted to the manufacture of that product, but there remains the possibility of their being used for the manufacture of industrial alcohol. The yield of alcohol from the flowers is high compared with that from potatoes and other materials commonly used. It has been stated that about 90 gallons of 95 per cent alcohol are obtainable from 1 ton of dried flowers.

In view of the extended use that is now being made of alcohol for power purposes, it seems likely that the most profitable way of utilizing the flowers would be as a source of a mixed motor spirit of the "natalite" type for local use in India. That motor spirit can be produced on a manufacturing scale in India from Madhuca flowers has already been demonstrated, and it is stated that running trials with this spirit proved satisfactory.

The tree is well adapted to withstand drought and is especially suited for planting on dry and waste lands where little else will grow. The tree takes about 20 years to produce flowers and seeds in large quantity, but during this period the land need not be entirely unproductive if interplanting were adopted at first. (Adapted from Daily Commerce Reports, Nos. 152 and 200, pp. 1235 and 952 respectively.)

Malus sylvestris (Malaceae), 51166. **Apple**. From Avondale, Auckland, New Zealand. Budwood presented by Mr. H. R. Wright, Avondale Nursery. "'Alpha,' aphis-resistant seedling from 'Irish peach.' The fruit is twice as large as the parent and much earlier. I consider it the earliest apple in existence. It is a goldmine to the fruit grower on account of its size, flavor, and extreme earliness; it is aphis proof and very productive. I predict a great demand for this apple as soon as I put it on the market, and when