samples sent to Europe as Raggee belong to both species, although from the great similarity of the seeds it seems impossible to discriminate the species by their aid alone. The straight spikes form the prominent and characteristic difference in the fruiting plants. This is considered the most productive species of the two. Roxburgh writes of a specimen which came up accidentally amongst some rubbish in his garden at Samalcottah, two tufts of this plant, each upon examination he found to be the produce of one seed, each had twenty-five culms, and each of these culms had on an average two lateral branches, making in all seventy-five culms and branches, each produced on an average six spikes (for they had from four to eight) in all four hundred and fifty spikes; each of these had at a medium sixty spikelets, and each spikelet ripened on a average three or four seeds, making a total produce of 81,000 grains.

2,213. Eleusine stricta. India Museum.

JOB'S TEARS.

Coix lacryma.

Under the name Eejin or Ee-yin the seeds of this grass are used in China and Malacca. It is most remarkable amongst food grains for its chemical composition. Dr. Smith writes that, "it is larger " and coarser than pearl barley, but is equally good " for making gruel. As it is sold for fivepence per " Chinese pound it makes an excellent diet drink for " hospital patients in China." Dr. Hooker observes that, "a great deal of *Coix* is cultivated in the Khasia " Hills; the shell of the cultivated sort is soft and " the kernel is sweet, whereas the wild *Coix* is so " hard that it cannot be broken by the teeth; each " plant branches two or three times from the base, " and from seven to nine plants grow in each square " yard of soil; the produce is small, not above 30 " or 40 fold." In Mason's "Burmah" it is stated that a species of *Coix*, with large esculent seeds, which are parched like Indian corn, are often for sale in the bazaars, and are cultivated very extensively by the Red Karens.

2,204. Ee-yin. India Museum, London.

BAMBOO GRAIN.

Bambusa arundinacea, and other species.

Bamboo grain has considerable resemblance to oats, and is collected in some localities as food by the poorer classes in times when other food grains are scarce and dear. Mr. Blechynden, in a letter published in Agri. Hort. Soc. of India Journal, gives particulars of the service rendered by this grain after failure of the rice crops in Orissa in 1812, when a general famine was apprehended. "The grain ob- " tained from the bamboo was most plentiful and " gave sustenance to thousands; indeed, the poorer, " and therefore the greater portion of the inhabitants " subsisted for some time solely on this food. So " great was the natural anxiety that was evinced to " obtain the grain, that hundreds of people were on " the watch day and night, and cloths were spread " under every clump to secure the seeds as they " fell from the branches."

1,490. Bamboo grain. Dr. G. Bidie. Madras.

Eaten by jungle tribes, and also by others in times of scarcity.

2,198. Bamboo seed. India Museum.

NANOGEE.

This is a grass seed which has been supposed to be that of *Festuca fluitans*, doubtless in error, employed as a food grain in Sind. It much resembles the seed of Canadian wild rice (*Zizania*).

390. Nanogee. Purmanund Kelty. Karachi.

RICE.

Oryza sativa.

of which there are innumerable varieties, is the favourite food grain of the people, but with the exception of Arracan and a few other districts in which it constitutes the chief and almost only article cultivated, its use is confined to the richer classes throughout the country. It grows readily on low lands, which are well irrigated, heat and moisture being the two great essentials for its development. There are three modes of culture:—The first and simplest consists in sowing the seed broadcast in its natural state. In unirrigated lands this method is universally followed. In the second, the seed is steeped and then forced under warm grass to germinate. The seed with the tender shoots is then thrown into the soil which has previously been flooded to receive it. This method prevails wherever water is abundant. In the third the crop is raised in a nursery, and when about a month old the young plants are planted out at stated intervals, in a well-flooded field. This system of transplanting involves a great deal of trouble and is only followed in heavy swampy ground where the plough cannot work, although by it, the yield of rice is greater than by any of the other methods. These modes of cultivation are followed in the Kangra Valley in which the celebrated "básmati" rice is grown. Another celebrated variety is the "vara" or scented rice, which is grown exclusively on lands irrigated by the river Bara, in the Peshawur Valley. The rice crop is sown in May or June and reaped in October.

Paddy and Rice from Bengal.

(*Oryza sativa.*)

Varieties of Rice from Hugli.

4,883. Atap.
4,884. Dádkháni.
4,885. Bénáphul.
4,886. Noná.
4,887. Rámsál.

Varieties of Rice from Rajshahye.

4,888. Borochal.
4,889. Motachal. "Fat rice."
4,890. Benaphul Atap.
4,891. Motá aush "Fat autumn crop rice."
4,892. Dádkháni ushna.
4,893. Benáphul ushna.
4,894. Madhu mádhab átap.
4,895. Motá aush.

Varieties of rice from Chittagong.

4,896. Bánsphul atap.
4,897. Turia beti.
4,898. Matahari.
4,899. Naricel chomar.
4,900. Beti (a coarse kind of Callam).
4,901. Lotha bini.
4,902. Aush (autumn crop).
4,903. Gring.
4,904. Agpránia sál.