

The ratios would appear to indicate a 9:7 ratio more than anything else. In the case of family 2488 the tabulation for scent was done along with the colour of rice which gave some interesting results.

| | Rice colour. | | | |
|-------------|---|--|------------------|--------------------|
| | Various degrees of purple & red <i>PR</i> | Various degrees of purple and white— <i>Pr</i> | Red <i>pR</i> | White <i>pr</i> |
| | 1 | 2 | 3 | 4 |
| Scented. | 85 72 | 9 19 | 26 22 | 1 8 |
| Non-scented | 35 48 | 22 12 | 11 15 | 12 5 |

Previous work in Coimbatore had shown that a cross between purple rice (*Pr*) and a red rice (*pR*) gives 12 purple rice (*PR* and *Pr*), 3 red rice (*pR*) and 1 white rice (*pr*). The expected ratios for scent in the above family on the basis of independence of the factor or factors responsible for scent from those of the rice colour factors are given by the side in italics. X^2 test would show that the deviations of the observed from the expected to be quite significant in groups 2 and 4 i. e., wherever *r* (factor for white rice) is present 'there is a preponderance of scented rice. In the absence of definite knowledge about the number of genes responsible for scent it is not possible to determine the linkage values' but it can be stated that there is some association between white rice and scent.

Summary. Scented rices are characterised by a special smell emitted at the time of boiling the grain. Such smell is found to be present even in the empty glumes and the dehiscing anthers. The scent is found to be a Mendelian character controlled by either one or probably two factors. In one of the hybrid progenies examined there is found an association between scent and colour of rice.

AN UNRECORDED ECONOMIC PRODUCT

Decalepis Hamiltonii, W. & A. Family: Asclepiadaceae.

By K. CHERIAN JACOB, L. Ag., F. L. S.

Tamil: Mahali Kizhanku; Kattu Nannari.

Habit: A climbing shrub.

Habitat: Crevices of rocks.

Distribution: Anamalai Hills (Coimbatore District); hills of North Coimbatore; Kambakkam Hills (Chingleput District); Velikonda Hills (Nellore District); Madanapalle (Chittoor District) and Horselykonda (Cuddapah District).

The fleshy roots of the plant are medicinal, valued as blood purifier and appetiser and also largely used for making pickles in the Coimbatore and the Malabar Districts. But peculiarly enough no mention has been made of the plant in any of the various books dealing with the economic products of India.

The plant is a twining shrub. The young branches are nearly smooth except for a few scattered emergences. Old branches are thick, about an inch across and are characterised by a fissured condition of the rind. Leaves are about $1''-1\frac{1}{2}''$ across, opposite, leathery, almost round or ovate, with usually a round tip and six pairs of arched veins. Flowers small, in axillary penduncled cymes; calyx deeply penta-fid; corolla rotate, lobes five, valvate, white, villous within; stamens at the base of the corolla; ovary of two, many ovuled carpels; fruit of two thick lanceolate, short follicular mericarps; seeds ovate, ridged, tipped with a white coma. Fruits in pairs each $2\frac{1}{2}''$ long and $0.7''$ in diameter at base and tapering above. Roots are brittle, $3'-4'$ long and attain diameter of even $\frac{3}{4}''-1''$. The core is woody enclosed in a thick fleshy coat. It is this fleshy coat that is used for pickling. The flavour is very similar to that of *Hemidesmus indicus*, R. Br. (Country Sarsaparilla; Tamil: Nannari).

Market. It is available for sale in the Pollachi shandy (Coimbatore District) throughout the year. From Pollachi it is exported to Calicut, Palghat, Udumalpet and Coimbatore. At Coimbatore it is available in fairly large quantities at about 1 to 2 annas per pound.

Method of pickling. The roots are thoroughly washed and the central woody core is removed by splitting and discarded. The fleshy portion is then cut into small cubes of $\frac{1}{8}''$ and is mixed thoroughly with pounded chillies and salt. The whole stuff is soaked in lime juice (*Citrus acida*, linn.) and preserved in porcelain jars. In this condition it can keep well for over a year. The quantity required for daily use is taken and a little buttermilk is added before use.

AGRICULTURAL ZOOLOGY

With special reference to S. India.

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Lecture No 2.*

Agricultural Entomology.

In my last lecture I gave you some idea of the economic importance of the different animal groups from the lowest organisms (Protozoa) to the highest evolved group of animals (Mammals), especially from an agricultural point of view. I shall deal now with the different aspects of the Arthropoda in their relation to the S. Indian farmer, with the help of diagrams and slides, which in a subject like this, will be far more effective and telling than a torrent of the most carefully selected adjectives. I may state at the very beginning that the animals included in this big sub-kingdom of animals (Arthropoda)

* Lecture No. 1 appeared in the March issue of this journal and was delivered under the auspices of the University of Madras—Maharajah of Travancore Curzon lectures on Agriculture. The lecture was illustrated with lantern slides.