

anthers, the fertile or fruit-bearing flowers of a 1-celled Ovary. The fruit, when ripe, is bright scarlet, clustered round the lower part of the round fleshy scape. As the berries ripen, the hood or sheath withers and shrivels away to admit the ripening rays of heat and light to the fruit.

The root of the Indian Turnip consists of a round, wrinkled, fleshy corm, somewhat larger than that of the garden crocus; from this rises the simple scape or stem of the plant, which is sheathed with the base of the leaves. These are on long naked stalks, divided into three ovate pointed leaflets, waved at the edges.

The juices of the Indian Turnip are hot, acrid, and of a poisonous quality, but can be rendered useful and harmless by the action of heat; the roots roasted in the fire are no longer poisonous. The Indian herbalists use the Indian Turnip in medicine as a remedy in violent colic, long experience having taught them in what manner to employ this dangerous root.

The Arum belongs to a natural order, most plants of which contain an acrid poison, yet under proper care can be made valuable articles of food. Among these we may mention the roots of *Colocasia mucronatum*, *Violaceum*, and others, which, under the more familiar names of EDDOES and YAMS, are in common use in tropical countries.

The juice of *Arum triphyllum*, our Indian Turnip, has been used, boiled in milk, as a remedy for consumption.

Portland sago is prepared from the larger species, *Arum maculatum*, Spotted Arum. The corm, or root, yields a fine, white, starchy powder, similar to Arrow-root, and is prepared much in the same way as potato starch. The pulp, after being ground or