Cassytha filiformis L.

Gouldia Romanzoffiensis A. Gr.

Euphorbia Chamissonis Boiss.

Boerhavia diffusa L.

Boerhavia hirsuta Wild.

Achyranthes canescens R. Br-

Heliotropium prostratum R. Br. Nesogenes euphrasioides, A. DC. Asplenium Nidus L. A Polypodium, and a species of Grass.

Still, there is a better supply than might be supposed. For the cocoanut, in view of its uses, is a dozen trees in one. trunk furnishes timber for the houses of the natives, and the best of wood, on account of its weight and strength, for clubs and spears, weapons much in use, besides serving as ornamental side-arms. Its leaves supply material for thatching; for coarse matting to sit on, and beautiful fine mats for use in the way of occasional dress; also for the short aprons or petticoats of the women, above alluded to. The fruit, besides its delicatelyflavoured hollow kernel, affords, by the grating of this kernel, a milky juice, that is richer than cream for purposes of native cookery, and which we explorers often used with satisfaction in coffee, cows being unknown in those regions; also, from each nut, a pint of the thinner "cocoanut milk," a more agreeable drink in the land of cocoanuts than in New York; also an abundant oil, much valued for sleeking down their naked bodies, and sometimes offered to a friendly visitor whom they would honour with a like anointing. Further, from the young fruit, three-fourths grown, comes a delightful beverage as brisk nearly as soda-water, besides a rich creamy pulp; both of these far better than the corresponding products of the ripe fruit. The husk is excellent for cordage, twine, thread, fishing-lines; and the smaller cord serves in place of nails for securing together the beams of their domestic and public buildings, and also for ornamenting the structure within, the cord being often wound with much taste and diversity of figures. The nut is, when opened, a ready-made drinking cup or cooking utensil. Finally, the developing bud, before blossoming, yields a large supply of sweet juice, from which molasses is sometimes made, and then, by fermentation, a spirituous liquor, called among the Gilbert Islanders by a name that sounded very much like toddy,