can aborigines, and their few alcoholic drinks were such as could be readily obtained by the fermentation of saccharine fluids.

In Mexico the two plants commonly used for these drinks were Maize and Maguey (*Agave Americana*), and, to a lesser extent, the fruit of *Opuntia Tuna*, *O. Ficus-Indica*, *Yucca baccata* and *Y. macrocarpa*.

In the United States the only Indians preparing alcoholic drinks were a few southwestern tribes; Apaches, Pimos, Maricopas, Papagos and Yumas, which probably obtained the knowledge from Mexican natives early in this century. The plants used were Maize (only by the Apaches) *Agave Parryi* and *A. Palmeri*, the pulpy fruit of the Pitahaya (*Cereus giganteus* and *C. Thurberi*) and the bean of the Mezquite (*Prosopis juliflora* and *P. pubescens*).

2d. Plants yielding stimulating, deliriant or intoxicating principles other than alcohol.

The Peyote (*Anhalonium Engelmanni* Lem.) and Mescal Buttons (*Lophophora Williamsii Lewinii* Coulter) of the Rio Grande and North Mexico, the Frijolillo (*Sophora secundiflora*) of Texas, several species of *Datura*, specially *D. meteloides*, and the Cassine or Yupon (*Ilex vomitoria*) of the southern Indians from which they prepared their favorite 'Black Drink.'

3d. Plants yielding palatable and nutritive sap or juice, or, by infusion, pleasant beverages or teas.

The saps most used were those of Maples (*Acer saccharum*, *A. saccharinum* and *A. rubrum*), and to a lesser extent that of Box Elder (*Acer negundo*), of the Butternut (*Juglans cinerea*) and of the Birch (*Betula lenta* and *lutea*).

The juicy plants of desert regions: Leaves and stems of several species of *Agave*, *Opuntia* and *Echinocactus*, the Sotol (*Dasylirion Texanum*) and the Sand Food (*Ammobroma Sonoroæ*).

Plants whose seeds were infused in water for their mucilage, sugar, oils, &c.: Maize, Mezquite and several species of Sage, chiefly *Salvia polystachya*, the Chia of Mexico, and *S. Columbariæ*, the Chia of California and Arizona.

Plants with tart fruit imparting a pleasant acidulous taste to water: Several species of Sumach on the Atlantic and Pacific coasts, the Manzanitas (*Arctostaphylos Manzanita* and *tomentosa*) of California, the Bulberry of the Missouri region (*Shepherdia argentea*), the Soapberry of the Northern States (*S. Canadensis*) and various species of Barberries (*Berberis*).

Plants containg mostly volatile oils, making agreeable, fragrant teas: Sassafras, Spice bush (*Benzoin Benzoin*), Wintergreen (*Gaultheria procumbens*), New Jersey Tea (*Ceanothus Americanus*), Labrador Tea (*Ledum Greenlandicum*), Sweet Goldenrod (*Solidago odora*), Pennyroyal (*Hedeoma pulegioides* and *Drummondi*), *Croton corymbulosus* and *suaveolens*.

Dr. John K. Small presented his 'Preliminary Notes on the North American Species of Saxifraga,' proposing to separate from that genus the two new genera Japsonia and Saxifragopsis.

Dr. N. L. Britton read a paper entitled 'New or Noteworthy species of Cyperaceae.' He proposed a number of new species, reduced two species and submitted a large number of valuable notes, especially on geographical distribution.

Dr. Britton also submitted observations and specimens in support of Pursh's *Lilium umbellatum*, a species which has been uniformly accepted in herbaria as *L. Philadelphicum*. This view was endorsed by Mr. Rydberg.

H. H. Rusby,
Secretary.

NEW BOOKS.

Physiological Papers. By M. Newell Martin. Baltimore, Johns Hopkins Press. 1895. Pp. vii.+264.

Elements of the Theory of Functions of a Complex Variable. By Dr. H. Durège. Authorized translation from 4th German Edition. George Egbert Fisher and Isaac J. Schwatt. Philadelphia, G. E. Fisher and I. J. Schwatt. 1896. Pp. xiii.+288.

A Text-Book of Gas Manufacture for Students. John Hornby. London, George Bell & Sons. New York, Macmillan & Co. 1896. Pp. vii+261. $1.50.

Naturwissenschaftliche Einführung in die Bakteriologie. Ferdinand Hueppe. Wiesbaden, C. W. Kreidel. 1896. Pp. viii. + 268. M. 6.

Die Lehre von den spezifischen Sinnesenergien. Rudolf Weinmann. Hamburg and Leipzig, Leopold Voss. 1895. Pp. 96. 1895. M. 2.25.