

from yams (*Dioscorea*) of which they have five or six varieties. One kind is found growing wild on Ovolau. The season when they begin to plant their yams is pointed out by the blossoming of the Malay apple. This happens about the beginning of August. The old yam is cut into triangular pieces, of which from four to six are obtained from each root, according to its size. Care, however, is taken to notch each root on the top, in order that no mistake may occur in planting. Sometimes entire small roots are planted. One set is put into each of the hills, which are three or four feet apart. The yams are from six to eight months in coming to perfection, and the yam-digging season is in April or May. The crop is an uncertain one, and the product is from one to fifteen roots in each hill. In some places the yam attains a very large size, as in Somu-somu, where I saw some four or five feet in length that were very farinaceous. Around all the koros or towns are houses for storing the supply of yams, in which they keep them well aired and protected from the wet. In all parts of the group that were not at war, we found them in great plenty; indeed, they have already become an article of export, for cargoes of them have been taken to Sydney with profit.

There is another root called kawai, which resembles the Malay batata. The tuber of this is oblong and of a brownish colour; the outer skin is hard, and when cooked, peels off like the bark of a birch tree: it is white and farinaceous, of a sweet and agreeable taste, and very prolific. The natives, in lifting the large tubers, usually allow the smaller ones to remain for the succeeding crop. Our horticulturist was of opinion it would be desirable to introduce this root into our country, which any vessel coming direct from the Feejees could easily effect by bringing the small tubers alive: it would undoubtedly be a great acquisition.

At Rewa, a root called ivia is found in the marshy grounds, which is peculiar to that island. It is perennial, and if left to grow several years, reaches an immense size, becoming thicker than a man's body, and several yards long. It has many roots, which send forth others, all of which throw out leaves in various directions, so that a single plant will form a perfect jungle. When used for food, the outside is scraped or peeled off, and the inside, after being cut in pieces, is boiled; but, however well cooked, it is usually tough. It is also made into a mandrai, called mandrai sivi-sivi.

The Rewa people, in consequence of their possessing this root, never fear a famine.

Taro is grown here in vast quantities on the margin of streams, by which the patches are irrigated. When the root is ripe, the greater