

part of it is cut off from the leaves; the portion which is left attached to them is at once replanted. These roots are prepared for eating by boiling, and when not properly cooked an acrid juice remains, which will smart the mouth and throat. They are also pounded into a kind of flour, that is preserved by kneading it up into large balls, which they make into puddings with cocoa-nut milk. Large quantities of taro are also stored away in pits, where it becomes sour, and is afterwards used by the natives as mandrai.

The natives also make use of the arrow-root (*Maranta arundinacea*), which is found in great abundance in a wild state. They pound it up into a kind of flour, for puddings. This plant might be cultivated extensively, and would prove a valuable article of commerce.

Sugar-cane is somewhat cultivated by the Feejees, who use it for chewing, for thatching their houses, and for arrows. It also grows wild in all parts of the islands.

The root of the ti (*Dracæna*), which they wrap closely up and bake, contains even more saccharine juice than the sugar-cane, and is very agreeable to the taste.

The turmeric (*Curcuma*) also claims much of their attention. The natives dry it, and pulverize the part of the root below the bulb between stones. It is used by the women to rub over their bodies to promote health, and in their opinion beauty; from this habit they have a yellow oily appearance, and some are seen who are of a saffron colour.

Tobacco is cultivated in quantities, and smoked with avidity. They are exceedingly pleased with a gift of it; however small, it is always thankfully received; this, however, is the prevailing taste throughout Polynesia, and the farther west one travels, the more the natives seem to be addicted to its use.

We were told by the whites of a native nankeen-coloured cotton: of this we did not get specimens; but we found another, which produces a fine white cotton. They have also the cotton-tree (*Gossypium herbaceum*), which grows to the height of fifteen feet.

The Feejees carefully cultivate the paper mulberry (*Broussonetia papyrifera*), from which they make their tapa-cloth, and which they call malo. The plantations of this tree resemble young nurseries. The plants are cut down when the stems are about one inch in diameter; the bark is taken off in as long strips as possible, sometimes the whole length of the tree, ten or twelve feet; it is next steeped in water, scraped with a conch-shell called kaku, and then macerated. When thus prepared it is laid on a log (*nondatua*) and beaten with a mallet (ike), three sides of which are grooved longitudinally, and the