

they were used to scoop out sugar from the centrifugals.

Pilgrims on their way to Mecca are supposed to eat their food from utensils produced by nature and there again the coco-de-mer bowls become of some use.

[From F. Durocher Yvon, "Seychelles Botanical Treasure: 'The Coco-de-Mer' Palm (*Lodoicea maldivica*, Pers.)" in *Revue Agricole de l'Île Maurice* 26: 86. 1947].

WHAT'S IN A NAME?

Ammandra am án dra is a relative of *Phytelephas* in which, according to O. F. Cook, "The stamens are minute and have the appearance of small grains of sand scattered over the surface of the

receptacles, thus suggesting the generic name *Ammandra*." The name was formed from the Greek *ammos* (sand) and a modification of *aner* (man) since the stamens are the male elements of the plant.

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Palandra (pal an dra) is another relative of *Phytelephas* with a name apparently derived from the Greek *pas* (*pal-*) meaning all, the whole, very, and a modification of *aner*, man. Cook unfortunately did not explain the origin of the name but perhaps it refers to the very many stamens (about 1000).

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Toddy Collection in Ceylon

W. H. HODGE

National Science Foundation, Washington, 25, D. C.

Toddy, the sweet fresh sap of palm trees is a familiar beverage consumed daily by the country folks in many parts of tropical Asia — especially India, Ceylon, Malaya and Indonesia. Best known source is the toddy palm, *Caryota urens* (familiar to us as one of the attractive fishtail palms of ornamental horticulture), but several other species are also valued for their sugary sap, including the palmyra palm, *Borassus flabellifer*, the gomuti palm, *Arenga pinnata*, as well as the tropics' omnipresent coconut palm, *Cocos nucifera*. In all these species the sap is obtained by tapping the young unopened inflorescence, or spadix. As this appears as a tender bud from the leaf axilla the tip is cut off and the oo-

ing liquid is then collected in a container, from which it is collected daily.

Although abundant palm species native to the New World might well have been tapped to produce a toddy, apparently the utilization of this fresh liquid was never developed among American aborigines who were familiar, however, with the production of palm wine. In contrast toddy has probably been utilized by man in Asia for a very long period. Marco Polo, in the 13th century, was among the first European travelers to briefly describe toddy production (on the island of Sumatra, "Kingdom of Samara"). In Book III of his *Travels* he writes: "Wine is not made; but from a species of tree resembling