

AUCKLAND BOTANICAL SOCIETY

Hon. Editor: Marguerite W. Crookes, 31 Maungarohau Road,
Epsom, Auckland, S.E.3.

Hon. Secretary: Mrs. P. Hynes, 54 Calgary Street,
Mt. Eden, Auckland, S.2.

IN MEMORIAM

It is with deep regret that we record the passing of Professor T.L. Lancaster. A foundation member of our Society, he was known to all of us by reason of his helpful participation in our activities, and the kindly readiness with which he was prepared to identify our specimens, or reply to the questions of members who came to him for help.

He encouraged people to bring him specimens for a cardinal point of his teaching was the importance he attached to field work. Plants he taught, were living not dead, and he heartily believed in the saying that to name a plant is not to know it. Hence we should learn the ways of plants as they express themselves amid the life of field and hillside.

Allied to his love of field study was his keen enthusiasm for horticulture. He liked to watch things grow. Indeed he was fond of saying that there were problems connected with our flora that could not be adequately studied or solved until we have a true Botanic Garden, with its facilities for long term observation and experimental cultivation.

His third great Botanic interest was in Botanic Gardens. The Society had more than one fascinating lecture from him on the Botanic Gardens of the world - Kew, Buitenzorg,

Kirstenbosch, to name only three of the most famous, that he had visited and photographed with loving care. It was in fact, one of the dearest wishes of his heart to see a Botanic Garden established in Auckland. Indeed just before his death he was planning a Bulletin for our Society which would have helped to create an enlightened public opinion against the time when it will be desirable to press for an "Auckland Botanic Garden."

Our Society can pay no better tribute to his memory than to continue to work for the ideals that he pursued with so much devotion. "If and When" our Botanic garden becomes a reality it is to be hoped that some section or portion of it will bear his name, thus keeping alive the memory of a true nature lover, and one whom all members of this society would delight to honour.

* * *

Miss Olga Adams has most kindly forwarded to us a very interesting account of the methods by which the Maoris make use of seaweed for food. As Miss Adams has herself been an eye-witness of the whole process, she is able to vouch for the accuracy of the details.

* * *

KARENGO - PROPHYRA spp.

This plant is an edible seaweed of the purple laver type which should be better known to the pakeha. Maori people gather it in great quantities as it can be kept for months; it is much relished as a "kinaki" by the Maori Battalion overseas.

During August and September an annual growth of this seaweed makes its appearance on most North Island open shores. Bare rocks most of which lie high and dry at low tide are covered with a dense growth of karengo. It starts like tiny plants of thickly sown brownish cress and quickly grows to the length of one or two feet. The rocks are matted with its reddish purple flat leafy growth.