

visited Lesbos, but I wonder whether a large number of abandoned fields, or a proliferation of waste areas around housing developments might not contribute to the upsurge in this weed and hence its appearance in the diets of birds in the area. The fact that the affected birds come from the south part of the island, might also suggest that this is the resting area for migratory birds (just as the SE tip of Cyprus is the resting area for the song thrush). It would be useful to find out whether this is the culprit plant on Lesbos and other places where poisoning has occurred.

For the full text of the passage dealing with Pietro della Valle, I would refer readers to Claude Cobham's *Excerpta Cypria: Materials for a History of Cyprus* (Cambridge, 1908), page 213. E-mail: W3Food@aol.com

THE PINEAPPLE

from Jeri Quinzio

A propos Sandra Sherman's article in *PPC* 81, M. Emy had a recipe for a pineapple ice in his wonderful book, *L'art de bien faire les glaces d'office*, published in Paris in 1768. Emy called the pineapple the king of fruit, for its unsurpassed taste as well as its crown of leaves. He said the taste had hints of strawberry, raspberry, apricot, peach, and muscat but was uniquely its own. His recipe called for nothing but sugar, pineapple, and lemon, and he said those three ingredients made a perfect ice. In winter, he made his pineapple ice with good marmalade. E-mail: jeriq@rcn.com

JAMBALAYA

from Jan Longone

I thought your readers might be interested in an update to the information found in footnote 12 of the article 'Who Saved Jambalaya?' by Bethany Ewald Bultman in *PPC* 80. In my article 'Early Black-authored American Cookbooks' in