

Fig. 2 is a section in the direction N.N.E.-S.S.W. across the T. B. S. Hill. The exposures of limestone at the top of the north-western portion of the T. B. S. Hill (No. 3), in the

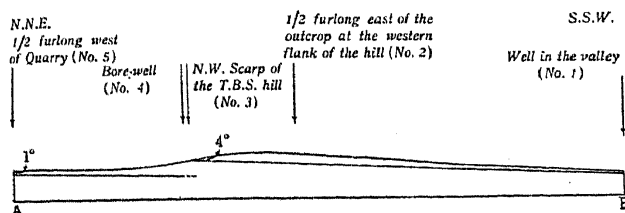


FIG. 2. Section along AB of Figure No. 1.

Scale { Horizontal } 1" = 1000 feet.
 { Vertical }

western flank of the hill (No. 2), and in the well about 2½ furlongs south (No. 1) appear to belong to the same band. The limestone band occurs at about 100' in the well (No. 1), at 140' at the western flank of the hill (No. 2) and at 160' north-west of T. B. S. Hill (No. 3). These limestones have a southerly dip of about 4-5°. These are precisely the points where they would outcrop if they belong to the same band.

The study of the bore well log (No. 4) has brought to light the existence of a lower band of Intertrappeans. The bore hole just misses the upper limestone, penetrates through about 50' of Deccan trap and comes on to a limestone band which is 3' in thickness. This is again underlain by trap. The outcrop of limestone about 2 furlongs further north in a quarry (No. 5) is evidently a continuation of the band met within the bore hole. The band is 8' thick in this quarry. Variation in thickness of Intertrappean bands is a well known feature.

These field observations very clearly indicate that there are three trap flows separated by two distinct Intertrappean bands in the Kateru area. Study of the different outcrops in relation to their heights above mean sea-levels, the log afforded by the bore hole, and opening up of a scarp of the hillock recently have facilitated the recognition of a second band of Intertrappean in the Rajahmundry area.

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OCCURRENCE OF CALCIPHYRES NEAR MALLARAJANAHUNDI NANJANGUD (MYSORE STATE)

THE first reported occurrence of Calciphyres in Mysore State was near Nanjangud.¹ Recent geological work round about Nanjangud has revealed the occurrence of certain interesting limestone outcrops near Mallarajanahundi, about 8 miles N.-E. of Nanjangud.

The microscopic examination of a few representative slides of the limestones revealed a coarse granulitic texture with calcite, quartz, feldspar, biotite mica, hornblende, augite, garnet, sphene and a lime-silicate mineral, spurrite. Spurrite occurs as colourless plates amidst the carbonate minerals and when the nicols are crossed, develops polysynthetic twinning. The twin lamellæ are bent and crumpled. It has high relief and a birefringence of 0.04, as determined by the Berek compensator. It is optically negative with $Y \Delta C = -33^\circ$ and $2V = 40^\circ$ as determined on the Federov's Universal Stage. A few grains of calcite develop biaxial character with $2V = 28^\circ$ (as determined by the Mallard constant method) due to intense metamorphism which the rocks have undergone. Further work is in progress.

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L-GLUTAMIC ACID FROM AQUEOUS EXTRACTED CASTOR CAKE

AQUEOUS extracted castorcake has been found to be more suitable for the extraction of L-glutamic acid than commercially pressed castorcake. In aqueous extraction¹⁻³ where drying of the wet cake presents a problem, it was thought worthwhile to examine the possibility of isolating glutamic acid from the castorcake extracted by water, as this would be free of much of its water-soluble matter such as carbohydrate and inorganic matter which tend to retain⁴ glutamic acid. A combination of Gilman's and Chibnall's^{5,6} modified Ritthausen-Foreman methods for the isolation of glutamic acid has therefore been followed, using cake as the raw material rather than proteins.