

paper is an important one for Japan. The plant will probably do best in the mountains of the South, and the young plants should be distributed to such persons as can give them a trial by setting them out, a few in a place, to ascertain how hardy the species is. The plant is easily propagated by root cuttings, and this method should be used to secure a small forest of it. The species runs readily by means of shoots from the root, and trees 2 inches in diameter were not unusual before the big demand set up for this delicate *Gampi* paper. Now it is difficult, it is said, to find trees of more than a few feet in height. If this species can be brought into forest cultivation it will add to the market a paper pulp of the greatest value." (*Fairchild.*)

9166. ARALIA CORDATA. Udo.

From Yokohama, Japan. Received through Messrs. Lathrop and Fairchild (No. 1013, August, 1902), February 28, 1903.

Kan Udo. "Seed of a new salad plant called *Udo*. This is described in B. P. I. Bulletin No. 42. It is a delicate, new salad which should find a most acceptable place on the tables of well-to-do Americans, for it comes into season in October and November. It is as crisp as celery, and has a refreshing flavor quite its own." (*Fairchild.*)

9167. ARALIA CORDATA. Udo.

From Yokohama, Japan. Received through Messrs. Lathrop and Fairchild (No. 1014, August, 1902), January 6, 1903.

Kan Udo. "Roots of the same variety of *Udo* as No. 9166. For description see B. P. I. Bulletin No. 42. This variety should be given a different treatment from that given to No. 9168, *Moyashi Udo*." (*Fairchild.*)

9168. ARALIA CORDATA. Udo.

From Yokohama, Japan. Received through Messrs. Lathrop and Fairchild (No. 1016, August, 1902), January 6, 1903.

Moyashi Udo. "Young roots of the forcing *Udo*, a new salad plant of great promise. These roots should be kept packed in straw, where they will not dry out nor mold, in a cool storage place until next spring, when they should be planted out in rows 2 by 3 feet apart, and cultivated all summer as potatoes are cultivated. In the autumn, after the leaves die, the old roots are dug and packed closely together in the bottom of a trench 2 feet deep, and covered with leaf-mold and rich loam to force them into growth. The blanched shoots, 2-3 feet long and as big as a man's thumb, are as tender as celery, and make a delicious salad if shaved and served with a French dressing. This forcing variety is likely to be useful throughout the South. See B. P. I. Bulletin No. 42." (*Fairchild.*)

9169. ARALIA CORDATA. Udo.

From Yokohama, Japan. Received through Messrs. Lathrop and Fairchild (No. 1016a, August, 1902), January 6, 1903.

Moyashi Udo. "Old roots, which should be planted out next spring in rows 2 by 3 feet apart, cultivated all the season, and next winter forced by burying in a trench, as has been described for No. 9168. These old roots will produce good-sized shoots the first winter's forcing, while young roots will produce only a few small ones." (*Fairchild.*)

9170 to 9199. PRUNUS PSEUDO-CERASUS VAR. HORTENSIS.

Flowering cherries.

From Yokohama, Japan. Received through Messrs. Lathrop and Fairchild (No. 1017, August, 1902), January 6, 1903.

"A collection of the different varieties of flowering cherries from a noted grower in Tokyo—Mr. Takagi. There are hundreds of slightly different sorts of this flowering cherry, which is, as is well known, the favorite flower of the Japanese. It is inconceivable that Europeans and Americans have not followed the example of this race of flower lovers and planted long avenues or whole hillsides with this superbly beautiful plant. As an avenue tree in summer, the cherry would not be a success except when mingled with some other sort, but its beauty during the spring months