

frequently attaining a height of 150 feet and a trunk diameter of 3 feet. It is restricted to the warmer and moister coast regions of northeast Australia, and, to judge by its absence in the interior, could hardly be expected to grow in a region subject to frost or extremes of dryness. The tree furnishes a wood that is easily worked when fresh, but exceedingly hard when dry. The presence of kino makes it unsuitable for lumber or fuel, but also serves to make it very durable underground and resistant to white ants; hence it is very valuable for railroad ties, posts, culverts, for paving, and for other uses in underground situations. Fence posts of this material are reported to have lasted for forty years in Australia. The bark yields 28 per cent tannic acid and the leaves about 18 per cent. The creamy white flowers of this tree contain a large amount of nectar and are much visited by bees. The tree is also one of the sources of the kino of commerce." (*McClatchie.*)

16787. GARCINEA SPICATA.**Fukuji tree.**

From Riu Kiu Islands, Japan. Received thru Mr. H. E. Amooore, December 11, 1905.

"An ideal wind-break." (*Amooore.*)

16788. NICOTIANA TABACUM.**Tobacco.**

From Morrinhos, State of Goyaz, Brazil. Selected by Mr. Antonio Borges Sam-paio, of Uberaba, Minas-Geraes, and sent in by Dr. H. M. Lane, of Sao Paulo, Brazil. Received December 15, 1905.

"The famous *Morrinhos* tobacco. The tobacco grown in Sao Paulo and Goyaz is probably from seed brought from the Orient by the early Portuguese settlers, who took great pains to keep it pure. Goyaz is located in the mountainous region of Brazil, about 700 miles northwest of Rio de Janeiro, in latitude 16° S., where the mean annual temperature is 80°, with a maximum of 104° and a minimum of 25°." (*Lane.*)

16789 to 16796.

From Hangechow, China. Received thru Mr. Frederick D. Cloud, United States vice-consul, December 15, 1905.

16789. GLYCINE HISPIDA.**Soy bean.**

Yellow. An oil bean.

16790. GLYCINE HISPIDA.**Soy bean.**

Black. An excellent table bean.

16791. PHASEOLUS sp.**Bean.****16792. ANDROPOGON SORGHUM.****Sorghum.****16793. PHASEOLUS RADIATUS.****Mung bean.****16794. VIGNA SESQUIPEDALIS (?).**

"Grow with long pod and bear well. Used as a vegetable." (*Cloud.*)

16795. VIGNA SINENSIS (?).**Cowpea.**

"Very different from preceding. More prolific, shorter pod, and a better eating bean." (*Cloud.*)

16796. GLYCINE HISPIDA.**Soy bean.**

Black.

"All of these varieties are largely grown in China and, as in the case of the yellow soy bean, are very valuable. The black soy bean is extensively grown in the north for forage purposes and constitutes the principal article of food for horses, donkeys, and cattle. It is also a good table bean. This bean mixed with 'kaoliang' (sorghum) seed, chopped grass, or straw, with a little bran, makes the very best horse feed. Perhaps the 'kaoliang' is the most highly prized of all forage plants grown in China. No part of the plant goes to waste. Two or three weeks before the plant matures and the seed is ripe the farmer strips nearly all the blades from the plant, ties them in bundles, allows them to cure in the sun for a few days, and then stacks them away