

24314 to 24325—Continued.**24323.** TRITICUM AESTIVUM L.**Wheat.**

Candeal (white or summer). A common variety of bearded wheat used for bread making in Spain.

24324. TRITICUM DURUM Desf.**Durum wheat.**

Rubion (red). A hard, bearded wheat, said to be used to some extent in the making of macaroni and for fattening pigs.

24325. TRITICUM AESTIVUM L.**Wheat.**

Mocho. A beardless variety of wheat grown in Spain.

24326. CITRUS NOBILIS Lour. (?)**“Naartje.”**

From Warm Baths, Transvaal, South Africa. Presented by Mr. C. A. Simmonds, at the request of Mr. R. A. Davis, government horticulturist, Transvaal Department of Agriculture, Pretoria. Received December 14, 1908.

Platskill. “The meaning of *Platskill* is flat or smooth skin and appears also to apply to the shape of the fruit. The skin of this variety adheres closely to the segments and there is never any of the puffiness which accompanies so many varieties of mandarins. Although so closely adhering, it can be easily removed with the thumb and finger, but it is not exactly what one would call a ‘kid glove’ orange.” (Extract from letter of Mr. Davis, dated February 13, 1908.) See No. 21551 for further remarks.

24327 to 24332. ORYZA SATIVA L.**Rice.**

From Honolulu, Hawaii. Received from Mr. F. G. Krauss, in charge of Rice Investigations, Hawaii Experiment Station, December 14, 1908.

Seed of each of the following rices, descriptive notes by Mr. Krauss:

24327. Sample of our old type Japan seed, No. 153, which has been carefully selected for some years.

24328. Variety No. 144, originally received through your Bureau as S. P. I. No. 12765. A very dwarf type of Japan seed; plant averaging less than 20 inches in height, fine foliaged and stemmed, of spreading habit, heavy tillering, 25 fruiting culms per plant; small seeded; matures in one hundred to one hundred and ten days from sowing.

24329. Variety No. 161 (*Omachi*), 24 inches to 28 inches tall; slightly spreading and inclined to lodge in heavy weather. Yields well and produces a good kernel; one hundred and ten to one hundred and twenty days to maturity. Similar to No. 153 (S. P. I. No. 24327).

24330. Variety No. 162 (*Shimokaburi*), 26 inches to 30 inches tall; of erect growth; tillers well and bears heavily; kernel not of highest type.

24331. Variety No. 165. An opaque kernel type; 36 inches to 40 inches tall; inclined to lodge; yields well; a kernel suited to the manufacture of oriental cake flours; matures one hundred and twenty days.

24332. Variety No. 163. Japan type, received by Hawaii station from Dr. G. Otsaka, Imperial Agricultural Experiment Station, Kumamoto, Japan, fall of 1907. Said to be “the most prevailing variety in the southern prefectures,” there called “Shinriki” or “Sinriki.”

Seed sown February 12, 1908; matured and was harvested June 25. Height 25 inches to 28 inches; fine stemmed; well foliaged; tillers well; quite spreading, but not inclined to lodge. Yields prolifically a medium small kernel of excellent quality. Recommended for further trial.