

29517 to 29520—Continued.

Tubers of the following:

29517. XANTHOSOMA sp. **Yautia.**

Wittie (Wittie-taya). "Tubers of good size, smooth, elongated, and sometimes slender. Single tubers weigh as much as 14 ounces. They are nonacid, and when baked the flesh is very white and mealy, though quite firm. The flavor is mild." (*R. A. Young.*)

29518. COLOCASIA sp. **Dasheen.**

Sinesie (Sinesie-taya). "Corms and tubers nonacid. Flesh of tubers very white when cooked, while that of the corm becomes slightly violet colored. Flavor inferior." (*R. A. Young.*)

29519 and 29520. ALOCASIA sp. **Alocasia.**

29519. *Egg* (Eksi-taya). "Corms and tubers nonacid. Flesh yellow with whitish layer next to skin. When cooked the yellow flesh resembles the yolk of a hard-boiled egg and has also a slightly similar taste. The flavor is considered rather strong by some, but it is well liked by others." (*R. A. Young.*)

29520. *Abo* (Abo-taya). "Corms and tubers nonacid; flesh yellow. This variety is too coarse in texture and flavor for table use. It can be used for stock food." (*R. A. Young.*)

"The aroids grown here for table use are wet-land crops in so far as they need more moisture in the soil than sweet potatoes and yams. They prefer a sandy loam with a thick layer of humus on the top, while a light shade is beneficial to their growth. On pure sand they do not thrive as well as the sweet potatoes and yams unless the ground is thickly mulched and lightly shaded.

"The aroids are planted in Surinam the whole year through. They are never flooded, for during the greater part of the year sufficient moisture is kept in the soil by the rains, and in the three very dry months (September, October, and November) fresh water for irrigation purposes generally is not available in the cultivated part (the coast lands) of Surinam.

"The *Sinesie* variety can be reaped after five to nine months. As a table vegetable the *Wittie* variety is by far the best. It cooks perfectly white and is very similar to a good potato. The *Egg* is not so good, while the *Sinesie* is regarded as a rather poor table vegetable, becoming soft and slimy when cooked." (*Cramer.*)

29521. SAMUELA CARNEROSANA Trelease.

From Guajardo, about 25 miles west of Saltillo, Mexico. Procured by Mr. Thomas W. Voetter, American consul, Saltillo. Received February 8, 1911.

"I have been informed that the buds or flower stalks of this 'palm' are used for food, being taken just before the flower opens, and cooked in the same manner as young squash. The flowers themselves are also cooked and eaten. The covering of the mature fruits is also eaten, having much the same flavor as the eastern date.

"From the leaves of this same tree is obtained a fiber which forms the bulk of the 'Ixtle' fiber exported from this consular district." (*Voetter.*)

Distribution.—Northeastern Mexico from the Carneros Pass to Catorce and Cardenas.

29523 and 29524. CANNABIS SATIVA L. **Hemp.**

From China. Presented by Mr. E. H. Wilson, Arnold Arboretum, Jamaica Plain, Mass. Received February 8, 1911.