

33250 to 33255—Continued.

Roots of the following; quoted names and notes by Prof. Kozai:

“Varieties universally cultivated in Kyoto.”

33250. “*Yozaemon*. Red, early.”

33251. “*Hanza*. Late.”

33252. “*Fushiaka*. Node red, middle.”

“Varieties universally cultivated in Saitama, near Tokyo.”

33253. “*Shiro*. White, very early.”

33254. “*Nakate Usu-Aka*. Rosy, middle.”

33255. “*Kan-Udo*. Red, extra early.”

33256 and 33257.

From Algeria. Presented by Dr. L. Trabut, Algiers. Received March 27, 1912.

33256. *TYPHA ELEPHANTINA* Roxb.

From Kodjaberi.

“This giant *Typha* is closely related to the rare *T. elephantina* of Java. This *Typha* has leaves which may attain 4 meters in length. It occurs in moist regions, but not in water. The tufts have a remarkable appearance—one would say a field of *Phormium*. The leaves are carinate, thick, but not very solid. It is cultivated for cooperage in Algiers, but the leaves break.” (*Trabut*.)

Roxburgh, *Flora Indica*, vol. 3, p. 566, calls this elephant grass and says elephants are very fond of it.

Distribution.—Marshes throughout India from the northwest to Assam and southward; also in Algiers.

33257. *SACCHARUM SPONTANEUM* L.

From Bona.

33258. *CACARA EROSA* (L.) Kuntze.

Yam bean.

From Kingston, Jamaica. Presented by Mr. William Harris, Superintendent of Public Gardens. Received March 27, 1912.

“Flowers white. Seeds red. The root is formed of a number of simple cordlike fibers, several feet in length, stretching under the surface of the ground, bearing in their course a succession of tubers.

“The beans are poisonous, but the root affords a very plentiful supply of very wholesome food. The produce of three plants is usually sufficient to fill a bushel basket. The tubers may either be boiled plain, in which state they are a very good substitute for yams and other roots in common use, or they may be submitted to a process similar to arrowroot, and a starch obtained. This starch is of a pure white, and is equal in every respect to arrowroot. To the taste it is very palatable, is easily digested, and is employed for custards and puddings. Even the trash left after obtaining the starch, and which in the preparation of arrowroot is lost, may, when thoroughly dried, be formed into a palatable and wholesome flour.

“A very excellent flour may also be obtained by slicing the tubers, drying them in the sun, and then reducing to a powder.

“This plant is deserving of being more generally cultivated than it has heretofore been. It ought in a great measure to supersede the arrowroot in cultivation. It can be planted at any season of the year, and the roots are fit for digging in the course of four or five months; the return is infinitely greater than that from arrowroot, and the