

## 41147 and 41148—Continued.

months, continuing in bearing for some four or five years. Among other uses it serves as a very good shade tree for young fruit plantations of tender varieties, as it is such an extraordinarily rapid grower and is very easily cut out when it has served its part." (*Day.*)

41148. *MELINIS MINUTIFLORA* Beauv. Poaceæ. **Molasses grass.**

"There are two grasses here that are worthy of special mention, the doubt as to adaptability being with regard to the winters in the Southern States, which I understand are in some places fairly severe. They are called *Capim gordura roxa* [molasses grass] and *Capim jaraguá*. *Capim gordura roxa* means literally 'greasy purple grass.' I have seen *Capim gordura roxa* live down the wild fern that is such a plague in some districts, and it forms (where not pastured) a dense carpet between 3 and 4 feet thick, upon which it was almost possible to walk. Riding or walking through it in the pasture under normal conditions, the proportion of wax and grease on the blades is sufficient to thoroughly clean and polish one's boots; this is no exaggeration, but is often remarked. It is not a watery grass, but unusually palatable to cattle and horses, and the blades secrete a wax or grease that, according to one analysis, totals as much as 3.22 per cent of the dry digestible matter. It is perceptible to the fingers, which it makes quite sticky. I have not met it in any other country, and I believe that it is indigenous to the central part of Brazil, not thriving right down in the south nor in the sandier coast States of the north. It is a fairly good drought resister and comes up fairly well again after a fire. There is a related variety called *Capim gordura blanco* (blanco means white), of a bright emerald-green color, but without the resistance of the *roxa*, and also not stooling so well. I have found both of the above grasses growing away from the sea level up to 2,000 meters on Caparao, the highest mountain of Brazil, and I have found it at 1,000 meters living down wild fern; both these altitudes are subject to frosts, and I have also ridden through it on the uplands of Minas Geraes coated with a dense white frost." (*Day.*)

For an illustration of a field of molasses grass, see Plate VI.

41149. *AMYGDALUS PERSICA* L. Amygdalaceæ. **Peach.**  
(*Prunus persica* Stokes.)

From Chungking, China. Presented by the American consul. Received September 14, 1915.

"Seeds of two different strains of peaches which are commonly cultivated in this vicinity. These peaches are locally known under the names of *Hsiang t'ao*, or fragrant peach, and *Chieh t'ao*, or firm peach. The *Hsiang t'ao* is a large peach and its skin and meat are partly red. It becomes soft when ripe, and the seed is readily extracted. It has a very delicious flavor. The *Chieh t'ao* is slightly smaller in size than the *Hsiang t'ao* and when ripe its meat is still quite firm. This peach ripens in this climate during the latter part of June, while the *Hsiang t'ao* ripens about a fortnight earlier. This is also a very finely flavored peach, but, however, not quite so sweet as the other one. A point that I should like to call attention to is the comparative freedom of these peaches from imperfections, a fact which is noteworthy in view of an absence of pest-preventive measures." (*Myrl S. Myers.*)

The seeds of these two varieties were accidentally mixed; therefore only one number was assigned.