



ROOTSTOCKS OF THE OCA, *OXALIS TUBEROSA* MOLINA, A VEGETABLE FROM THE ANDES OF PERU AND BOLIVIA. (SEE S. P. I. Nos. 41168 TO 41176.)

Ocas are eaten raw as well as cooked and also when frozen and dried. The tubers are tender and crisp, but juicy, and when first dug have a distinctly acid taste, which is lost on exposure to the sun. The color varies from white to light pink and through darker pinks and yellows to deep purplish red. The surface of the tubers is smooth, so that in general appearance they are very attractive. In form, some tubers are nearly cylindrical, while others are slender at the base, becoming strongly thickened at the apex. (Photographed by G. B. Gilbert for the Yale-National Geographic Society Peruvian Expedition, Santa Rosa, Peru, April 12, 1915; natural size; P17783CA.)