

## 43485 to 43487—Continued.

stroyed by frost. The last of the fruits of this year's crop are now being picked. The fruit of this tree seems to ripen later than most of the avocados in Antigua, but this may be due to the difference in elevation. The fruit is of good size and quality, oblong oval, weighing up to a pound, deep green in color, with flesh of good flavor and a seed rather large in size, tight in the cavity, form truncate oval, size medium to above medium, weight 10 to 16 ounces, length  $3\frac{3}{8}$  to  $3\frac{7}{8}$  inches, greatest breadth 3 to  $3\frac{5}{8}$  inches; base obliquely flattened, the stem inserted to one side in a shallow cavity; stem very stout, about 4 inches long; apex truncate to rounded, the stigmatic point slightly raised; surface pebbled or slightly rough, dull deep green in color, with a few yellowish dots and numerous rough russet scars; skin one-sixteenth of an inch thick at base, slightly thicker toward apex of fruit, coarsely granular, separating readily, brittle; flesh firm, oily, rich yellow near the seed, changing to pale green near the skin, very slightly discolored around the base of the seed with fiber traces; flavor very rich, nutty; quality very good; seed medium to rather large in size, oblate-conic in form,  $1\frac{3}{8}$  to 2 inches broad, tight in the cavity, with both seed coats adhering closely."

43488. *DIOSCOREA PRAESENSIS* Benth. Dioscoreaceæ. Yam.

From Ogbomosho, Nigeria, West Africa. Tubers presented by Dr. George Green. Received October 3, 1916.

"The dry season is from November to March, and during this time there usually comes one good shower of rain, about the end of January or early in February. (This year the rain came on February 3 and amounted to 2.03 inches—quite a good shower.) The native method of raising yams in Nigeria is as follows: The natives prepare the ground in hills or heaps about 3 feet in diameter, 2 feet in height, and 4 feet apart. These hills are made and the yams planted some time in January. The yams are cut into cross sections about 3 inches in thickness, and then these cross sections are cut into two pieces. One piece is planted in each hill, about 4 inches deep, and then covered with the soil; a tuft of grass is placed on top of the hill to protect the planted yam from the heat of the sun, and more soil is put on top of the grass to prevent the wind blowing the grass away. The yam sprouts through the sides of the hill, and the vines are supported by stout sticks placed perpendicularly or horizontally. Where the yams are being grown in a field that was used the year before for the raising of corn, the cornstalks that were left standing are broken and bent horizontally to the ground and the vines run on these stalks. The hills require frequent weedings and cultivation, and yams planted in January should be ready for digging in July. The yams require about 6 months to mature. When the vines die off, the yams are usually ready for digging. If the vines have died off entirely, it does not hurt the yams to leave them in the ground for a week or two. We use them entirely in the place of Irish potatoes; the method of cooking is quite similar to potatoes. Yams may be either boiled, baked, or steamed. The yam is cut into pieces of suitable size for cooking. I can recommend it as an article of food." (*Green.*)

43489. *CARICA PAPAYA* L. Papayaceæ. Papaya.

From Allahabad, India. Presented by Prof. P. H. Edwards, Ewing Christian College. Received October 27, 1916.

"*Papita.*"