

2198. DIOSCOREA BATATAS.**Yam.**

From France. Received through Mr. W. T. Swingle, February 13, 1899.

The great objection to this plant is the difficulty of harvesting the roots, which are quite long and largest in diameter at the lower end. For trial in the South. Cultivate like sweet potatoes.

2199. DIOSCOREA BATATAS.**Yam.**

From France. Received through Mr. W. T. Swingle, February 13, 1899.

Bulbills. These are produced at the bases of the leaves and in two years produce large yams. (See No. 2198.)

2200. OXALIS CRENATA.**Oca.**

From France. Received through Mr. W. T. Swingle, February 13, 1899.

The white variety, said to have been derived from the yellow by selection, but scarcely equal to it in vigor, though considered more desirable by some on account of being less acid.

The oca of western South America, which is there much appreciated, but so far not liked in Europe. Try in the South.

“Perennial, but cultivated as an annual. Stem fleshy, reddish, prostrate, bearing very numerous leaves, composed of three roundish-triangular thickish leaflets; flowers axillary, with five yellow petals striped with purple at the base; tubers swollen, elongated ovoid, marked with hollows and protuberances (like some kinds of potatoes, especially the Vitelotte variety), and narrowed at the end which joins the stem; skin very smooth, and of a yellowish white or red color.

“*Culture.*—The oca plant is easily propagated from the tubers, which are planted in May, in light rich soil, in rows which should not be less than 3 feet apart, on account of the spreading growth of the stems of the plant. As it continues to grow for a long time and is very sensitive to cold, it is better, if possible, to start the tubers in a hotbed in March and plant them out in May, at which time they will be pretty forward. As the stems lengthen they should be covered with light soil or compost in order to promote the formation of new tubers, taking care to leave 6 or 8 inches of the end of the stem uncovered. The tubers do not commence to swell until rather late in the season, and are not gathered until the ends of the stems have been killed by frosty weather.

“*Uses.*—The tubers are highly esteemed in Peru and Bolivia, where they are used in great quantities. When they have been recently gathered they have a very acid and therefore not very agreeable taste. The people of South America get rid of this acidity by putting them into woolen bags and exposing them to the action of the sun, the effect of which is that in a few days they become floury and sweet. If they are kept thus exposed for several weeks, they dry up, become wrinkled, and acquire a flavor which somewhat resembles that of dried figs. In this condition they are known by the name ‘*Cauí*.’ In addition to the tubers the leaves and young shoots may be eaten as salad or as sorrel.” (*Vilmorin.*)

2201. OXALIS CRENATA.**Oca.**

Yellow variety.

From France. Received through Mr. W. T. Swingle, February 13, 1899.

(See No. 2200.)

2202. OXALIS CRENATA.**Oca.**

Red variety.

From France. Received through Mr. W. T. Swingle, February 13, 1899.

(See No. 2200.)

2203. PRUNUS PADUS.**Bird cherry.**

From France. Received through Mr. W. T. Swingle, February 13, 1899.

A small hardy deciduous tree. The fruit is small and of little value. A native of northern Asia.