

45242 to 45245—Continued.**45245.** *VACCINIUM RETICULATUM* J. E. Smith. Vacciniaceæ. **Ohelo.**

"Seeds of *Vaccinium reticulatum*, a species which grows up to an altitude of 10,000 feet on the big islands (Maui and Hawaii). It is the well-known *ohelo* of the natives, and the fruits are eaten and used similarly to your eastern Vacciniums." (*Rock.*)

A low erect shrub, 1 to 2 feet high, the stiff crowded branches angular and densely foliose; leaves coriaceous; flowers solitary; berry globose, one-third to one-half an inch in diameter, pale rose or yellow, covered with a waxy bloom. Found in the high mountains of Hawaii and eastern Maui from about 4,000 up to 8,000 feet, where it grows gregariously, often covering large tracts of open ground. The shining fleshy berry, the *ohelo*, is the principal food of the wild mountain goose. Although astringent, it is not unpleasant to the taste, and makes a good preserve. (Adapted from *Hillebrand, Flora of the Hawaiian Islands, p. 271.*)

45246. *CARICA PAPAYA* L. Papayaceæ. **Papaya.**

From Honolulu, Hawaii. Seeds presented by Mr. G. P. Wilder. Received October 6 and 19, 1917.

"Seed from selected fruit." (*Wilder.*)

45247. *DERINGA CANADENSIS* (L.) Kuntze. Apiaceæ. **Mitsuba.**
(*Cryptotaenia canadensis* DC.)

From Brooklyn, N. Y. Plants presented by Mr. C. Stuart Gager, director, Brooklyn Botanic Garden. Received October 26, 1917.

"Mitsuba is a common wild plant of the American continent, being scattered pretty well over America from New Brunswick to South Dakota and southward to Georgia and Texas. It belongs to the family which has furnished a number of our good garden vegetables such as celery, the carrot, and the parsnip.

"Mr. Lathrop writes from Japan regarding mitsuba: 'Udo costs more than mitsuba, and far less of it is consumed by the poor. Every part of the mitsuba is edible, and its leaves, stems, and roots are cooked as desirable vegetables. Like udo, it is grown from seed and in rather light soil. It requires less time for maturing than udo and is procurable on the market at far less expense. Mitsuba is popular with everybody from the highest rank to the lowest. Besides being cooked, the stems are eaten as we eat celery.'

"Pai ts'ai has found its niche in our agriculture, and large quantities are being consumed; and udo is being grown by a large number of amateurs who have learned to like it. This new vegetable, mitsuba, also from the Orient, may find its place beside them. The ease of culture of mitsuba; the fact that the plant can be grown over such a wide range of territory; and the excellence of its green leaves, blanched shoots, and roots, for use in a variety of ways, should appeal to our practical sense and induce us to give it a careful test under widely varying conditions and through a number of seasons. Especially should it be tried on celery lands—in the Northern States, along the Gulf coast, and in California—to determine its possible economic importance and to see if it has any points of advantage over celery." (*Fairchild.*)