

good land it will not make a good show, but if planted on a dry, rocky hillside, where it will be scorched by the sun for a period of three or four months each year, it makes a marvelous display of flowers. It would probably succeed in the hot parts of California." (*Jones.*)

A shrub or small tree with abruptly pinnate leaves having six to eight pairs of oblong leaflets. The large bright-scarlet flowers are borne in fascicles of three to five and appear before the leaves. (Adapted from *Grisebach, Flora of the British West Indian Islands, p. 183.*)

46027. CHENOPODIUM BONUS-HENRICUS L. Chenopodiaceæ.

Good King Henry.

From Ireland. Presented by the director of the Dublin Royal Botanic Garden. Received April 22, 1918.

An herbaceous perennial, 2 to 3 feet tall, often cultivated for the large triangular leaves, which are used like spinach.

46028. SOLANUM ACULEATISSIMUM Jacq. Solanaceæ.

From San Jose, Costa Rica. Fruits presented by Mr. A. Tonduz, Ministerio de Hacienda y Comercio. Received April 30, 1918.

A spiny undershrub 1 to 2 feet high, widely distributed in the Tropics. The few-flowered axillary cymes of snow-white flowers 1 inch across are followed by globose orange or yellow fruits often 2 inches in diameter. (Adapted from *Bailey, Standard Cyclopedia of Horticulture, vol. 6, p. 3184.*)

46029. CUCUMIS MELO L. Cucurbitaceæ. Australian casaba.

From Burringbar, Australia. Presented by Mr. B. Harrison. Received April 30, 1918.

"I am inclosing seeds of the Australian casaba, the correct name of which I do not know, but which I believe originally came from India. It is a most prolific plant, bearing cream-colored fruit about the size of a cucumber. It is sometimes called the 'apple melon' and is quite popular here, being very palatable when eaten with sugar or made up into pies. It is hardy, prolific, and early, and should thrive well throughout the United States." (*Harrison.*)

46030. XANTHOSOMA sp. Araceæ. Yautia.

From San Juan, Porto Rico. Tubers presented by Mr. W. J. McGee, chief, Bureau of Chemistry, Experiment Station. Received May 2, 1918.

"A small-growing yautia which produces edible, yellow-fleshed corms; they are mealy and dry and rich in flavor when cooked. The cormels or lateral tubers, are usually too small for table use. The very young leaves are often used for greens, called *calalou* in the French West Indies. The leaves are acrid and require parboiling with a little baking soda or cooking with fat meat. The plant seldom exceeds 3 feet in height. The leaf blade is narrowly sagittate, with a broad sinus; basal veins naked for one-fourth of an inch; marginal vein one-eighth of an inch or less from edge of blade. Petiole green; sinus wings glaucous, tinged with purple, with an irregular greenish white stripe next to the margin; margin of wing pink. The prominent whitish stripe on the wing of the petiolar sinus is an easy distinguishing character. In Guadeloupe this yellow variety is called *malanga coloré*, or colored eddo, and is said to be more highly esteemed than the white-fleshed yautias. It is eaten baked, boiled, fried, etc." (*R. A. Young.*)