

**46133 to 46135—Continued.**

in the semiarid sections of the United States. Stock eat it with great avidity even when grass is abundant; and as it is closely related to the sweet-leaf cactus (*Opuntia cochinelifera*), its feeding value is much greater than the other varieties commonly used for fodder." (*Harrison.*)

**46136. PISTACIA CHINENSIS Bunge. Anacardiaceæ.****Chinese pistache.**

From Changsha, Hunan, China. Purchased from Mr. J. H. Reisner, University of Nanking, Nanking, through Mr. Nelson T. Johnson, American consul. Received at the Plant Introduction Field Station, Chico, Calif., June 20, 1918.

"*Huang lien shu.* A very promising shade tree for those sections of the United States where the summers are warm and the winters but moderately cold. The young leaves are carmine red and the fall foliage gorgeously scarlet and yellow. The wood, which is very heavy and not often attacked by insects, is employed in the manufacture of furniture. From the seeds an oil is obtained which is used for illuminating purposes. The young, partly expanded foliage buds are sparingly eaten when boiled, like spinach. The staminate trees invariably grow larger and more symmetrical than the ones that bear the pistillate flowers." (*F. N. Meyer.*)

For previous introduction, see S. P. I. No. 45593.

**46137. DERINGA CANADENSIS (L.) Kuntze. Apiaceæ. Mitsuba.**  
(*Cryptotaenia canadensis* DC.)

From Yokohama, Japan. Presented by Mr. Barbour Lathrop. Received June 20, 1918.

This plant, which is allied to celery, parsnips, and carrots, has been cultivated by the Japanese for many generations. Mr. Lathrop, in sending in seed purchased from the Yokohama Nursery Co., says: "Mitsuba, they say, costs less than udo, and far more of it is consumed by the poor. Every part of the plant is eaten, and its leaves, stems, and roots are cooked as desirable edibles. They say also that the stems, besides being cooked, are eaten as celery is with us. Like udo, it grows in light, rather poor soil; is planted from seed, but requires less care in growing, and reaches the market at far less expense. To use their own expression, 'Mitsuba is popular with everybody from the highest rank to the lowest.'" Mr. Lathrop also procured the following statement from the Yokohama Nursery Co. on its culture and uses:

"Sow the seed any time from September to about the middle of April in rows about 1½ to 2 feet apart, somewhat thickly in bands 5 to 6 inches wide, and cover lightly with soil. After the seedlings are an inch or so tall, thin out to 2 to 3 inches apart; they grow best in partially sheltered moist places. In central Japan, where the climate is mild, the seed is usually sown in spring, from about March until May, between the furrows of wheat, barley, or beans, which give enough shade to the young seedlings; if the seed be sown in full exposure after May it will not germinate, so it is essential to sow the seed before the weather gets too warm. After wheat, barley, or beans are harvested the ground should be hoed and manured with liquid oil cake or bone meal, to invigorate the roots. After the leaves and stalks die, from about December, the roots can be dug and brought into the forcing frame or malt bed; or they can be left alone in the field, and just before the new growth begins to show early in spring, heap up 5 to 6 inches of soil, in the same manner as asparagus is cul-