

**47324 to 47328.**

From Los Banos, Laguna, Philippine Islands. Collected by D. W. H. Weston, College of Agriculture. Received March 31, 1919. Quoted notes by Dr. Weston.

**47324.** *COIX LACRYMA-JOBI* L. Poaceæ. Job's-tears.

"Seed of the wild *Coix lacryma-jobi* which grows along the creek here. There is nothing unusual about it."

**47325 and 47326.** *COIX LACRYMA-JOBI* MA-YUEN (Rom.) Stapf. Poaceæ. Ma-yuen.

"Seed of the *ma-yuen* which has been grown at the college here. The bulk seed was grown at the college for the first time from seed from Tangkulan, Bukidnon, Mindanao, where it was collected by Mr. P. J. Wester. Since the college-grown seed was over half a mile from any wild *Coix*, it is probably pure. It is a very interesting variety, tall, up to 7 feet, a heavy bearer, with green fruit turning a ruddy color, and finally to a grayish buff, or pale gray. Although the people here do not recognize it as different from the common hard-shelled Job's-tears and call it by the same names—tigbee and adlay—it has a soft exocarp, and is used for food in the islands of Mindanao and Palawan, and in the mountains back of Manila in Rizal Province."

**47325.** "Collected originally by Mr. P. J. Wester, November, 1918, Kalasungay, Bukidnon, Mindanao."

**47326.** "Grown at the College of Agriculture, Tangkulan, Bukidnon, Mindanao."

**47327 and 47328.** *ZEA MAYS* L. Poaceæ. Corn.

**47327.** "'*Manobo sweet*.' These ears are from the original source of those we grew here, namely, the Cotabato region of Mindanao; and are consequently more pure than those grown here. It is a dwarf variety, maturing at about 3 to 4 feet, and is extremely early, requiring only about 72 days for complete maturity. The name 'Manobo sweet' is misleading, since the Manobos are a wild tribe of that island and probably do not cultivate this maize particularly; and, furthermore, it is by no means a sweet type."

**47328.** "*Cotabato*." A corn of similar appearance to the "Manobo," but with white kernels rather than yellow. No notes other than the name under which it came are available concerning this variety.

**47329.** *POLAKOWSKIA TACACO* Pittier. Cucurbitaceæ. Tacaco.

From San Jose, Costa Rica. Presented by Mr. Carlos Wercklé. Received December 10, 1918. Numbered March, 1919.

"The tacaco has a hard skin when ripe, and keeps in perfect condition for weeks before it shrivels. The fruits preferred for planting are those which fall off the vine when dead ripe, but fruits shriveled from long keeping will also grow. If planted in the soil, they do not sprout; it is best to bury them in rotting leaves, but they will grow if placed on the ground with a layer of leaves over them." (*Wercklé*.)

For previous introduction, see S. P. I. No. 41141.

For an illustration of this fruit, with the flowers, see Plate IV.