

49017 to 49019.

From Auckland, New Zealand. Purchased from E. C. Pilkington & Co. Received December 24 and 27, 1919.

49017. DANTHONIA PILOSA R. Br. Poaceæ. **Grass.**

An excellent pasture grass which, like others of the genus, seeds freely and gives good feed in early spring. Native to southern Australia. (Adapted from *Bailey, Queensland Flora*, p. 1891.)

For previous introduction, see S. P. I. No. 31496.

49018. DANTHONIA SEMIANNULARIS (Labill.) R. Br. Poaceæ. **Grass.**

Spreading through the pastures, this native species, known as *Wallaby grass*, is becoming very popular, and rightly so, too. It is a perennial tufted grass, producing fair crops of succulent soft fodder, suitable for either sheep or cattle. The leaves are narrow, usually hairy, and light green. The flower stems grow to a height of 2 to 2½ feet; the seed, which sheds easily, is produced in clusters that have a woolly white appearance when ripe. *Wallaby grass* provides good feed during the spring and summer and remains green in the winter months. (Adapted from *The Agricultural Gazette of New South Wales*, vol. 28, p. 286.)

49019. MICROLAENA STIPOIDES (Labill.) R. Br. Poaceæ.

Meadow rice-grass.

A slender perennial grass plentiful in lowland districts of Australia and New Zealand, chiefly near the sea. It is a most valuable pasture and lawn grass, deserving of far more attention than has hitherto been given to it. (Adapted from *Cheeseman, Manual of the New Zealand Flora*, p. 852.)

For previous introduction, see S. P. I. No. 44802.

49020. COLOCASIA ESCULENTA (L.) Schott. Araceæ. **Taro.**

From Kaying, Kwangtung, China. Tubers presented by Rev. J. H. Giffin, American Baptist Academy. Received December 26, 1919.

"*Penang*. Here in Kaying the *Penang* taro is considered delicious, but it does not grow large. The corm of the *Penang* taro is usually larger than that of other kinds, but the small tubers are smaller than those of other kinds. There are also fewer tubers; that is, a *Penang* corm has usually not more than four small tubers, while other varieties have many." (*Griffin*.)

"The *Penang* taro is considered to be the finest flavored of all the known varieties of this important food crop. It is distinguished from other taros by the purple fibers which traverse the white flesh and by a characteristic delicious fragrance which develops during cooking. The *Penang* differs also from the *Trinidad* dasheen and many other varieties of taro in that the corm, when grown under favorable conditions, is distinctly elongated instead of being roundish or oval. Unlike the *Trinidad* dasheen and similar varieties, the *Penang* taro produces usually not more than two or three cormels, or lateral 'tubers,' of marketable size; the crop therefore consists mainly of corms, which range from one to eight pounds or more each in weight. Unfortunately, this delicious taro is a rather poor keeper as compared with varieties of the dasheen type. Corms and cormels are acrid in the raw state.

"The meaning of the name *Penang* as applied to this taro is uncertain, but the Chinese character from which it is derived is said to be the same as that for 'betel nut.' Other renderings of the name are *Pat-long*, *Paan-long*, and *Banlung*." (*R. A. Young*.)