

the taro becomes mealy and of good flavor; the flesh is grayish when cooked. The *Kuoho* taro, like other commercial varieties in Hawaii, is used mostly for making poi, the great Hawaiian dish." (*R. A. Young.*)

**49825. DIOSCOREA ALATA L. Dioscoreaceæ. Yam.**

Grown with other unidentified yams under S. P. I. No. 45990 at the Plant-Introduction Garden, Brooksville, Fla., since 1918, and numbered separately on May 15, 1920, to facilitate distribution.

"A white-fleshed yam of excellent quality. It cooks perfectly white and when mashed and beaten with milk is fully equal to the best white potato. Tested after about four months in storage." (*R. A. Young.*)

**49826. COLOCASIA ESCULENTA (L.) Schott. Araceæ. Taro.**

Corm presented through Dr. David Griffiths by A. Miller, of the American Bulb Co., Chicago, Ill., who obtained it from Japan. Received May 18, 1920.

"A taro which forms a multiple-headed nonacrid corm." (*R. A. Young.*)

**49827. ANACARDIUM OCCIDENTALE L. Anacardiaceæ. Cashew.**

From the city of Panama, Panama. Nuts presented by Sr. Ramon Arias-Feraud. Received April 1, 1920.

"The cashew has fruited successfully at Miami and Coconut Grove, Fla., and should be more widely planted, both for its aromatic fruits, which can be used in a variety of ways, and for its edible seed, known as cashew nut. It is a variable plant, but so far as known, selected varieties have not yet been propagated vegetatively." (*Proceedings of the American Pomological Society, 1915, p. 192.*)

**49828 to 49833. SOJA MAX (L.) Piper. Fabaceæ. Soy bean.**  
(*Glycine hispida* Maxim.)

From Yokohama, Japan. Beans presented by Robert Fulton & Co. Received April 2, 1920. Quoted notes by Mr. Fulton.

49828. "*Kuro mame* (black soy bean)."

49829. "*Kuro Teppo mame* (round, middle-late, black soy bean)."

49830. "*Nakate mame* (middle-late, white soy bean), seed larger than *Wase mame*."

49831. "*Okute mame* (late white soy bean)."

49832. "*Shiro daizu* (white soy bean)."

49833. "*Wase mame* (summer bean), small seeded early white."

**49834. SOJA MAX (L.) Piper. Fabaceæ. Soy bean.**  
(*Glycine hispida* Maxim.)

From Aizu Wakamatsu, Japan. Beans presented by Rev. Christopher Noss. Received April 2, 1920.

"*Ogon daizu* (golden soy bean)." (*Noss.*)

The oil of the bean is used for frying, as a butter substitute, for lubricating, for waterproofing clothes, for medicine, and in the manufacture of soap, candles, guncotton, and artificial rubber. The residue after the oil has been extracted has been used for cattle feed, but is now mixed with wheat flour for food purposes. The entire bean is slightly roasted, pulverized, and mixed with flour to make light cakes and to give flavor to boiled rice; it is cheaper and more nutritious than flour. (Adapted from *Parry, Travel Sketches, Japan Advertiser, January 25, 1920.*)