

54900 and 54901—Continued.

root of the *Purple Ceylon* variety and compares favorably with that produced by equal-sized pieces of the basal, or upper, part of the root.

The vines of this variety are long, large, vigorous, and four sided. The blade of the leaf is 6 by 4 or 5 inches, and it is dark green. A few small air tubers 2 by 1½ inches develop on the vines of this variety. The edible root is almost spherical or made up of two or three large round lobes. It never forms long, deep-growing roots. The starch content in the fresh root is about 20 per cent. After being cooked this yam has a smooth, even texture and retains its dark-purple color. Its flavor is rich and pleasing and has been highly complimented by all who have tested it. (Adapted from C. F. Kinman in *Bulletin 27, Porto Rico Agricultural Experiment Station, pp. 16 and 17.*)

For an illustration of tubers of the Purple Ceylon yam, see Plate III.

54901. DIOSCOREA CAYENENSIS LAM. Dioscoreaceæ. Yellow Guinea yam.

Congo. In Mayaguez this is called *Congo amarillo*, but in the San Juan market, where it is found in greater abundance than other kinds, it is known as *Yellow Guinea*. It thrives much better in sandy soil than most yams. The large roots attain a length of a foot, are rather cylindrical, and average a weight of 4 to 5 pounds in favorable seasons. The interior of the starchy root is a rich light yellow and turns dark brown when exposed to the air. It is smoother and more even grained than the water yams and not less so than the roots of the *White Guinea* or the *Potato* yams. It is rich yellow and of good texture when cooked. The flavor is pleasant and compares favorably in richness with the best yams. The vines of this variety are not angled; they are small and very strong and make a moderately vigorous growth. (Adapted from C. F. Kinman in *Bulletin 27, Porto Rico Agricultural Experiment Station, pp. 20 and 21.*)

"In addition to the data on quality given by Mr. Kinman, it may be noted that this yam has a slightly bitter taste; on this account special methods of cooking may sometimes be required. It is said that the bitterness is more noticeable in immature tubers than in fully mature ones." (R. A. Young.)

For an illustration of tubers of the Congo yam, see Plate IV.

54902. SACCHARUM OFFICINARUM L. Poaceæ. Sugar cane.

From Brisbane, Queensland, Australia. Cuttings presented by H. T. Easterby, general superintendent, Bureau of Sugar-Experiment Stations. Received March 7, 1922.

A few years ago a variety of sugar cane called *Shahjahanpur No. 10* was received by the Queensland Bureau of Sugar-Experiment Stations from the Shahjahanpur Sugar-Experiment Station, India, being recommended as a cane which would stand cold weather. This cane was planted out at the Bundaberg station, where it was found to resist severe frosts remarkably well. Its sugar content and cropping qualities being good, it was ultimately distributed to a considerable extent in southern Queensland. A very fine block of this variety, about 12 acres in extent, was grown at Spring Hill. This cane presented a splendid vigorous growth when only 9 months old. It had never been affected by frost. If this variety maintains its reputation, it should be extremely valuable to cane growers who live in regions where frost damage is common. The last analysis of the cane, made at the Bundaberg station last year, gave the following results:

Brix	21.7
Purity of juice.....	91.0
Percentage of fiber in cane.....	13.6
Commercial cane sugar.....	15.05

(Adapted from *The Australian Sugar Journal, vol. 13, p. 336.*)

54903. MALUS DOUMERI (Bois) Cheval. Malaceæ. Tonkin apple.
(*Pyrus doumeri* Bois.)

From Laos, French Indo China. Seeds presented by R. Miéville, director, Station Agricole du Tranninh, Chieng Kuang. Received March 11, 1922.