

**55585. OXALIS TUBEROSA** Molina. Oxalidaceæ. **Oca.**

From Tucuman, Argentina. Tubers presented by E. F. Schultz, horticulturist, Agricultural Experiment Station. Received July 31, 1922.

"A plant related to our common sheep sorrel, widely cultivated in Peru and Bolivia for the sake of its fleshy rootstocks, which are an important article of food. In some districts ocas are second only to potatoes, while in others ullucus (*Ullucus tuberosus* Caldas) are more important, or at least are sold more generally in the native markets. Ocas are eaten raw, as well as cooked, and are also frozen and dried. Ocas prepared in this last-mentioned way are called caya, a term corresponding to chuño, the name of the dried potatoes. Raw ocas, when first dug, have a distinctly acid taste, like sheep sorrel, but this is lost after the tubers have been exposed to the sun.

"The plant attains a height of 1 foot or more and has the general appearance of a large plant of sheep sorrel. The flowers are yellow, and the leaflets are folded at night or in wet weather, the same as the sheep sorrel.

"The varieties are numerous, though much fewer than in the case of the potato. Some are preferred for eating raw and others for the making of caya. The texture of the tubers is very tender and juicy. In form some are nearly cylindrical, while others are slender at the base and strongly thickened at the end. The colors vary from white or light pink through darker pinks or yellows to deep purplish red. The range of colors is much the same as in the ullucu, but no deep-yellow varieties were seen, nor any with spots, except that some have bands of deeper color across the eyes.

"In addition to the pleasing coloration, the surface of the tubers is smooth and clear, so that the general appearance is very attractive. The texture of the flesh is also very tender and crisp. If the taste should prove acceptable, ocas might become very popular for salads and pickles, if not for other purposes. The nature and habits of the plant indicate that it may be adapted to acid soils, which would be a distinct advantage in some parts of the United States." (*O. F. Cook.*)

For previous introductions, see S. P. I. Nos. 41168 to 41176.

**55586. MEDICAGO SATIVA** L. Fabaceæ. **Alfalfa.**

From Buenos Aires, Argentina. Seeds presented by D. S. Bullock, agricultural commissioner, Bureau of Agricultural Economics, United States Department of Agriculture. Received July 28, 1922.

Introduced for comparison and cultural experiments.

**55587. PRUNUS SERRULATA** Lindl. Amygdalaceæ. **Japanese flowering cherry.**

From Yokohama, Japan. Seeds purchased from the Yokohama Nursery Co. Received July 24, 1922.

Forma *lannesiana*. A variety of Japanese cherry known as *Mazakura* (synonym, *Dai Sakura*), used in Japan as a stock. Prof. Yugo Hoshino, of the Tohoku Imperial University at Sapporo, is quoted as follows in Hedrick's "Cherries of New York," p. 75: "In the northern part of Japan proper (main island) it is a common practice to graft European cherries on a special kind of Japanese cherry. This cherry has a peculiar character which fits it for propagation, namely, it roots very easily either from cuttings or by mound layering. It is grown by nurserymen only and is called *Dai Sakura*. It has a somewhat dwarfing influence on scions and hastens their fruiting age."

For previous introduction, see S. P. I. No. 38206.

**55588. MICROCITRUS AUSTRALASICA** (F. Muell.) Swingle. Rutaceæ. **Finger lime.**

From Dundas, New South Wales. Seeds presented by Herbert J. Rumsey. Received July 13, 1922.

"The finger lime is one of the most curious and interesting of the citrus fruits. The young plants have more or less horizontally arranged branchlets, with very short internodes and small oval young leaves, these much shorter than the stiff, erect spines. The flowers are small, and the fruits are long