

- 5067. AGARICUS CAMPESTRIS. Mushroom.**
 From France. Received May 5, 1900. Presented by Vilmorin-Andrieux et Cie., Paris, France.
Vilmorin's New Mushroom Spawu. Grown from spores of the best mushrooms by Dr. Repin's process.
- 5068. LESPEDEZA STRIATA. Japan clover.**
 From Sardis, Miss. Received May 5, 1900.
 An annual plant of especial value for covering barren soils in the Southern States.
- 5069. CANAVALIA ENSIFORMIS. Knife bean.**
 From Wahiawa, Oahu, H. I. Received May 8, 1900. Presented by Hon. Byron O. Clark.
 "A large white bean brought here from California by a gardener. It is a strong grower and very productive." (*Clark.*)
- 5070. DOLICHOS. Tongan bean.**
 From Wahiawa, Oahu, H. I. Received May 8, 1900. Presented by Hon. Byron O. Clark.
 "Imported from Australia. This bean will cover a trellis or outhouse. One plant will yield bushels of delicious beans, which may be either cut up like a French bean or shelled when nearly ripe. As the seed germinates slowly, it has been found a good plan to soak in boiling water before planting, so as to soften the hard outer skin." (*Clark.*)
- 5071. PHASEOLUS MUNGO. Green gram.**
 From Wahiawa, Oahu, H. I. Received May 8, 1900. Presented by Hon. Byron O. Clark.
 A native of China
- 5072. PHASEOLUS MUNGO. Green gram.**
 From Wahiawa, Oahu, H. I. Received May 8, 1900. Presented by Hon. Byron O. Clark.
 A native of China.
- 5073. CUCURBITA PEPO. Vegetable marrow.**
 From Wahiawa, Oahu, H. I. Received May 8, 1900. Presented by Hon. Byron O. Clark.
 A native of Australia. "Very choice as a green squash; used as our butter squashes are." (*Clark.*)
- 5074. POLYGALA BUTYRACEA. Polygala.**
 From Paris, France. Received May 8, 1900. Presented by A. Godefroy-Lebeuf.
 This plant produces a vegetable butter. It will grow in summer in the hot portions of California and Florida, and as the plants can be grown as annuals it will probably prove successful.
- 5075. TRITICUM VULGARE. Wheat.**
 From New South Wales, Australia. Received May 8, 1900.
Allora. This variety is obtained in Australia, though it is said to have come originally from California. It is medium or small in height, with red, bald, or slightly bearded heads. The grain is soft and white, and produces flour with a low gluten content. Its particularly valuable quality for this country is its earliness in ripening, although it is usually rather rust-resistant (at least in Australia) and fairly drought-resistant. It is adapted to the Southern States, but might also be tried in Oregon, northern California, and southeastern Washington. It is a winter variety in mild climates.