

taste. The best varieties are propagated by inarching. The trees are evergreen, they thrive best on well drained, rocky terraces. The localities that will best suit them in the United States will probably be the Southern sections of the Gulf Coast States and the milder parts of California. Chinese name *Yang mae*." (Meyer's introduction and description.)

*Osteomeles* sp. (Malaceae.) 41111. Plants from Pinasniocj, Peru. Presented by Mr. O. F. Cook. "*Lengli*. A very attractive tree, with deep green, holly-like foliage and clusters of red berries. Somewhat resembling our thornapple trees, *Crataegus*, but with much more handsome evergreen foliage. Should be of interest for Pacific Coast if it should be found to thrive." (Cook.)

*Oxalis tuberosa* Molina. (Oxalidaceae.) 41168-76. Tubers of oca from Ollantaytambo and Sicuani, Peru, and La Paz, Bolivia. Presented by Mr. O. F. Cook. "A plant related to our common sheep-sorrel, widely cultivated in Peru and Bolivia for the sake of its fleshy root-stocks, which are an important article of food. In some districts oca are second only to potatoes, while in others ullucus 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 way are called *caya*, a term corresponding to chuno (chunyo), the name of the dried potatoes. Raw oca, 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 one foot or more and has the general appearance of a large sheep-sorrel. The flowers are yellow and the leaflets are folded at night or in wet weather, the same as in 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 oca might become very popular for salads and pickles, if not for other purposes. The nature and habits of the plant