

Peru. Though apparently less popular than the Oca and Ullucu, the *Anyu* has one important advantage over all the Peruvian root-crops, including the potato, in its keeping qualities. Specimens collected in the district of Sicuani on April 9th were kept for three months at Ollántaytambo, and then brought back to Washington, and were still in good condition the middle of September. This means that the *Anyu* tubers would be very easy to handle commercially in case they should prove to be of use in the United States. In Peru they are eaten like potatoes, papa lisas, and ocas, chiefly in the form of soups. The *Anyu* plant is a rather close relative of another Peruvian species, *Tropaeolum majus*, a familiar ornamental cultivated in the United States under the name Nasturtium. Hybrids between these two species might be of interest as affording a possibility of securing ornamental varieties that could be propagated from tubers. The flowers of *T. tuberosum* are not so large as those of *T. majus* and do not open so widely, but in other respects the general appearance is much the same. Experimental plantings of *Anyus* should be made in the elevated districts of the southwestern states, and along the Pacific Coast. In comparison with potatoes there appear to be very few varieties of *Anyus*." (Cook.)

*Ullucus tuberosus* Caldas. (Basellaceae.) 41177-84, 41194, 41196. Tubers of 9 varieties of Ullucu from Peru and Bolivia. Presented by Mr. O. F. Cook. "The *Ullucu* or *Papa lisa* is a root-crop, raised generally in the highlands of Peru and Bolivia, in the regions where potatoes are grown. The tubers have a remarkably close resemblance to potatoes, except that the skins are smoother and the colors brighter, running from white through various intermediate shades to deep yellows and reds. There are also spotted varieties, white and pink or light yellow and pink. Judging from its representative in the native markets, the *papa lisa* ranks next to the potato in popular favor in Peru, being used largely in the making of soups, which is the principal branch of the culinary art among the Indians. The flavor of the *papa lisa* is peculiar, and usually not attractive to the unaccustomed palate. But being one of the plants that accompany the potato in Peru, it may not be without interest to observe its behavior in the United States. The tubers are produced in abundance and if the plant should be found to grow readily the possibilities of utilization should be carefully studied. The plant is a relative of the so-called Madeira vine, familiar in cultivation as an ornamental climber. A wild *Ullucu*, common in the region of Sicuani, is very similar to the Madeira vine but the plants of the cultivated varieties do not attain a length of more than two or three feet. The general appearance and habit of growth are also somewhat like those of the sweet potato." (Cook.)