

planted yam from the sun, and soil is thrown on to prevent the wind blowing the grass away. The vines are supported by stout sticks or often by broken corn-stalks. Yams require about 6 months to mature, those planted in January being ready for digging in July. Yams may be left in the ground for a week or two after the vines have died down. (Adapted from note by Green.)

Drimys granatensis Mutis. (Magnoliaceae.) 44701. Seeds from Bogota, Colombia. Presented by Mr. M. T. Dawe, Director, Estacion Agronomica, San Lorenzo, Tolima, Colombia. A white-flowered evergreen shrub, 5 to 12 feet in height; with few branches, and oval-oblong leathery leaves with rounded ends. The few-flowered umbels appear near the ends of the branches, and the obovate fruit is berry-like, $\frac{1}{4}$ inch long, with succulent flesh enclosing the numerous seeds. From the crushed leaves a tonic is prepared, the bark is the basis of an aromatic tonic, and the dried fruits are used as a spice. (Adapted from M. A. de Saint-Hilaire, *Plantes Usuelles des Brasiliens*, plates 26-28, 1824.)

Docynia delavayi (Franch.) Schneider. (Malaceae.) 44677. Seeds from Yunnanfu, Yunnan, China. Purchased from Mr. Frank Pilson. An ornamental evergreen, spiny tree, up to 30 feet in height; with glossy, ovate-lanceolate leaves, 2 to 4 inches long; and umbels of white flowers which appear in the spring. The fruit is an ovoid pome about an inch long. The tree is a native of southwestern China, and has recently been introduced into the United States. The fruits are more or less acid and are used for cooking. They could possibly be improved by selection and hybridization. The tree is propagated by seeds, and might possibly be grafted on apple stock. (Adapted from Bailey, *Standard Cyclopedia of Horticulture*, vol. 2, p. 1063.)

Eleocharis tuberosa (Roxb.) Schultes. (Cyperaceae.) 44573. Tubers from Yokohama, Japan. Purchased from the Yokohama Nursery Company. They are mostly eaten raw, but are also sliced and shredded in soups, and in meat and fish dishes. Foreigners in China grate them and serve them as a winter vegetable, in which state they resemble sweet corn very much in looks and taste. The plants need a hot summer to mature and are grown on a muck or clayey soil with several inches of standing water on top, very much in the same manner