

variety, discoid in form with the periphery crenated, resemble very closely those of *Chenopodium album* and *Chenopodium paganum*. The plant should not be confused with the common forms of *Amaranthus* which are used when young by the Mexicans as potherbs, and which have jet black, very highly polished seeds." (W. E. Safford.)

Chenopodium quiliti (Chenopodiaceae), 45721. From Mexico. Presented by Mrs. Zelia Nuttall, Casa Alvarado, Coyoacan, Mexico City. "Native name, **Xochuauhtli**, 'Flowering huauhtli'. A plant cultivated near the city of Mexico for the sake of its prolific branching inflorescences, which are gathered before they are quite mature and while the seeds are still soft. They are cooked with other ingredients as a vegetable. This variety, with yellowish or pale brown discoid seeds, is the most popular. The inflorescences are known by the Aztec name **huauhtzontli**, signifying 'huauhtli heads'. Botanically the plant is closely allied to *Chenopodium paganum*, and *Chenopodium album*. It is quite distinct from *Chenopodium quinoa*, the celebrated food-staple of the Peruvian highlands; and it must not be confused with the plant called **michihuauhtli**, 'fish-egg huauhtli', which is a white-seeded *Amaranthus*, not a *Chenopodium*." (W. E. Safford.)

Coix lacryma-jobi ma yuen (Poaceae), 45767. **Job's tears**. From Soochow, China. Presented by Prof. N. Gist Gee, Soochow University. This variety might be called the cultivated edible **Job's tears**, and includes many forms, all of which are characterized by having a thin, loose, easily broken shell. They are often longitudinally striated, and in many examples are constricted at the base into what is called an annulus. In the central provinces of India, among the aboriginal tribes, this grain forms an important article of food. In Japan, where the plant has been introduced, the seeds are pounded in a mortar and eaten as meal. (Adapted from the Agricultural Ledger, No. 13, p. 217-225, 1904.)

Colocasia esculenta (Araceae), 45779. **Taro**. From Sienkii, Chekiang, China. Presented by Mrs. M. M. Loosley. "**Ts'ing yii**, or blue yii, is a little bluish on the point and stalks, and has a large leaf. This variety also cooks mealy, but is said to be better to eat after a few months keeping. It keeps well." (Loosely.)