

Acacia pyenantha (Mimosaceae), 45867. **Golden Wattle.** From Richmond, Australia. Presented by Mr. F. H. Baker. A rapid-growing tree, attaining a height of about 30 feet, the bark of which is used for tanning. The flowers which are borne in clusters are yellow, hence the name, **golden wattle**. The tree has no soil preference, but is usually found on the poor sandy soil near the seacoast; here it serves also as a sand binder. The wood is tough and close-grained, having a specific gravity of 0.83. The bark contains as high as 33.5 per cent of tannin, and the dried leaves have yielded as much as 15.16 per cent of tannic acid. The range is South Australia, Victoria, and southern New South Wales. (From Maiden, *Useful Plants of Australia*, p. 312-313, and p. 365.)

Actinidia chinensis (Dilleniaceae), 45946. From China. Collected by Mr. Frank N. Meyer, Agricultural Explorer for this Department. "(No. 2456a. Near Lung to ping, Hupeh, China. November 23, 1917.) A variety of **yang tao** bearing smooth fruits of various sizes ranging from that of a gooseberry to a good-sized plum. It possesses a good flavor though it sets one's teeth on edge as does the use of non-select pineapples and wild blueberries. This fruit really is of high promise for the United States, and especially so for the mild-wintered sections. It should preferably be grown as an arbor vine. In its native habitat one finds it bearing most heavily when crawling over low scrub and rocks on northeast exposures, where the plants are subjected occasionally to strong twisting winds which seem to check their tendency to excessive vegetative growth. Where this **yang tao** occurs one also finds around the farmsteads coir palms, loquats, bamboo clumps, tea plants, tung-oil trees, etc. The fruits when properly handled keep fresh for a long time; they ship and keep especially well after having been subjected to a slight frost. As to their uses, - they can be eaten out of hand or as a desert when skinned, sliced and sprinkled over with sugar; excellent preserves can also be made from them. The Chinese with their excessive vegetable diet and their abhorrence of sour fruits do not care for this fruit and let it waste mostly. However, Caucasians universally seem to enjoy this unique berry which in flavor combines that of gooseberry, strawberry, guava, and rhubarb. Possibly in some of the southern states new industries could be built up by cultivating this fruit for the