

Boehmeria macrophylla (Urticaceae), 46080. From Darjeeling, India. Presented by Mr. G. H. Cave, Director, Lloyd Botanic Garden. A pretty shrub with narrow, dentate leaves, 6 to 12 inches in length, and very long, drooping flower spikes. It is a native of Upper Burma and northeastern India, where it ascends to an altitude of 4,000 feet. The wood is light reddish brown and moderately hard, and the bark yields a good fiber which is used for ropes and fishing lines. (Adapted from J. S. Gamble, *Manual of Indian Timbers*, p. 658, 1902.)

Cajon indicum (Fabaceae), 46050. **Pigeon-pea.** From New York, N. Y. Purchased from S. Rosen. "The pigeon-pea, or **guandu**, supposed to be a native of India, is cultivated widely for food in the tropics and subtropics. It is perennial in frostless regions, but is usually cultivated as an annual. About ten months are required to mature the seed. Frost kills the plants. There are many varieties of pigeon-peas, some suitable for food and some not. Being a legume, the crop is valuable for soil improvement as well as for the seed. The plant develops into a large, semi-woody bush reaching a height of from 5 to 10 feet. When grown for seed, plant 2 or 3 seeds in each hill, in four-foot rows, and 3 feet apart in the row, thinning later to one plant in a hill. Pigeon-peas are resistant to excessive rains in the tropics, and the seed does not rot when planted as is the tendency with some other leguminous crops. Although the skin of the pigeon-pea is a little tough the flavor of the peas is good. They are cooked like ordinary shelled beans, that is, soaked overnight and then parboiled 10 to 15 minutes with a little soda in the water; boiling for one hour or a little more after this usually cooks them completely." (Young.) "The Hawaiian Experiment Station, at Haikee on the island of Maui, has grown 15 acres of this pea as a forage crop; and Mr. Krause informs us that the practice is to cut the upper third of the plant, which bears practically all the pods, cure this like hay on portable hay-curing trucks, and, after 7 to 10 days, mill it by the hammer-throw process. The meal is as fine as alfalfa meal, and is used as a base with ground cane tops, corn meal and molasses (35% of the meal being used). This has a feeding value higher than that of alfalfa. It is cut twice and the plants are in their prime the third year. The yields range from 3 to 4 tons of cured pigeon-pea tops per