

are quite compact. The individual berries are half an inch in diameter, - sometimes larger, - round, deep purple-maroon or purple in color when fully ripe. The skin is thick and tough, like that of the Scuppernong; it seems to me to be even thicker and tougher. The pulp is greenish, very juicy, containing 2 to 4 seeds, typically the latter number. While the **totoloche** appears to be most commonly eaten out of hand, it is also used in this region to make wine. When fully ripe this grape has a sweet flavor and a delicious aroma." (Popenoe.)

*Vitis* sp. (Vitaceae), 46833. **Grape.** From Southport, Conn. Cuttings presented by Mr. R. P. Wakeman. "During the past few years I have brought a few seedling grapes to fruitage, and out of the lot one seems good enough to be considered an acquisition. It is white in color and between 'Niagara' and 'Green Mountain' in size. The bunches are of good size but are not shouldered exactly like those of the 'Niagara'. The berries have tender pulp and are very sweet. They ripen in southwest Connecticut about September 6, and hang on well. It makes fine grape juice." (Wakeman.)

*Voandzeia subterranea* (Fabaceae), 46870. From Cangamba, Portuguese West Africa. Presented by Mr. A. W. Bailey. "Seeds of the ground bean which is used commonly for food both by natives and Portuguese. The local name is **vielu**. While these require a long season to mature, they may be used green as shell beans. The natives plant one in a hill. The plants do not require an excessively fertile soil." (Bailey.)