

been described. In some of the Solomon Islands the natives prepare sago from the pith of the species growing there. It is said to keep well and not to be injured by salt water, so that it is a valuable food staple to take with them on their canoe voyages." (Safford, Useful plants of Guam, p. 244.)

Colocasia esculenta (Araceae), 47002. **Dasheen.** Tubers grown at the Plant Introduction Field Station, Brooksville, Fla. "**Sacramento.** From Sacramento, California. Procured by Mr. Peter Bisset in a Chinese store under the name of 'China potato'. A dasheen similar in leaf characters to the Trinidad variety. The name **Sacramento** is given to it because the variety was obtained in that city. As compared with the Trinidad dasheen, the **Sacramento** variety has considerably fewer and larger tubers. Both corms and tubers are more regular in form, and when cooked they are generally lighter in color and are not so dry; this variety has much less flavor, however, than the Trinidad dasheen." (R. A. Young.)

Colocasia esculenta (Araceae), 47003. **Dasheen.** Tubers grown at the Plant Introduction Field Station, Brooksville, Fla. "**Ventura.** From Ventura, Cal. Presented by Mr. L. B. Hogue who obtained it several years previously from a local Chinese gardener. The name **Ventura** is given to signify the place whence the variety was obtained. A variety similar in general appearance to the Trinidad dasheen. However, the bases of the leaf stalks and the buds of the corms and tubers are distinctly more reddish in color than in the latter variety. The quality is similar to that of the Trinidad variety." (R. A. Young.)

Dioscorea alata (Dioscoreaceae), 47001. **Yam.** From Florida. Tubers of a yam growing at the Plant Introduction Field Station, Miami. Obtained April 7, 1905, from Mr. H. W. Steadman, Lemon City, Fla. Its previous history is unknown. "A white-fleshed yam of very good quality suitable for cultivation in southern Florida. The plant has been described as a rampant grower and a good yielder. A single tuber may weigh as much as 15 pounds. This yam may be baked or boiled and prepared in other ways, much like potatoes. It is best to peel before boiling. This variety is more moist than some others and, after boiling, may be mashed and beaten without milk." (R. A. Young.)