

Dioscorea alata (Dioscoreaceae), 47446. **Yam.**
 From Honolulu, Hawaii. Presented by Mr. J. E. Higgins, horticulturist, Hawaii Agricultural Experiment Station. "This yam, understood to be the best variety grown in Hawaii, has purple skin; when cooked, the flesh is a little dark and, like many other varieties, is somewhat moist. Besides being boiled and mashed — a favorite method of preparation — yams may be baked, or after being boiled, may be sautéed, or, like potatoes, may be made into a salad which is especially good." (Young.)

Dracaena sp. (Liliaceae), 47511. From Zamboanga, P. I. Seeds presented by Mr. P. J. Wester, agricultural advisor. "This *Dracaena* may prove a good pot plant for the conservatory and of course for culture out of doors in Porto Rico and south Florida." (Wester.)

Elaeis guineensis (Phoenicaceae), 47504 to 47507. **Oil palm.** From Buitenzorg, Java. Seeds presented by the chief of the Division of Plant Breeding, Department of Agriculture. The oil palm is indigenous to the Guinea coast, where travelers found it used by the natives as early as the sixteenth century. From there it has gradually been disseminated throughout the tropics. The palm attains 15 to 20 meters in height; its trunk is erect and straight; the flowers are monoecious, and the pistillate ones develop into fruits (drupes) of the form and size of a prune, yellow or brownish when ripe, according to variety. These fruits, numbering 1,000 to 1,500 upon a raceme, have a hard, woody endocarp surrounded with a fibrous and at the same time fleshy pulp, varying in thickness according to variety, and containing much oil. The seed contains an oleaginous kernel which is exported to Europe under the name "palmiste." In his "Documents sur le palmier a huile," Chevalier mentions several varieties of this plant, differing in production and the quality of their oil. The development of improved varieties will be a matter of great importance. The racemes are harvested by natives who are very skillful in climbing the palms. The principal season of ripening is toward the end of the rains, but the harvest continues more or less throughout the year. The fruit yields two sorts of oils: one is extracted from the pulp "huile de palme," the other from the seed "huile de palmiste." "Huile de palme" is seen in Europe only in the solid state, since it does not become liquid at a lower