

or roasted, it is often eaten by the natives as a vegetable. The leaves are boiled and eaten as greens. When unripe, the fruit is used to poison fish. (Adapted from Watt, Dictionary of the Economic Products of India, vol. 6, p. 391; and Brandis, Forest Flora of India, p. 273.)

For previous introduction and description see Plant Immigrant Bulletin No. 104, p. 838, S. P. I. No. 39655.

Selinum tenuifolium (Apiaceae), 47790. From Darjeeling, India. Seeds presented by Mr. G. H. Cave, director, Lloyd Botanic Garden. A highly ornamental Himalayan plant with very finely divided fernlike leaves. When the plant is isolated on a lawn and not allowed to flower the effect is very striking because of the fresh green color of the leaves. It is perfectly hardy in England. (Adapted from The Garden, vol. 38, p. 221.)

Timonius rumphii (Rubiaceae), 47867. From Sydney, Australia. Seeds presented by Mr. J. H. Maiden, director, Botanic Gardens. A tall shrub or small tree, with small drupes which have much the appearance of the wild crab apple of Europe. The wood is light in color, close grained, and suitable for lining boards; it is easily worked and resembles somewhat the English sycamore. (Adapted from Maiden, Useful Native Plants of Australia, pp. 63, 607.)

Notes on Behavior of Previous Introductions.

Phyllostachys pubescens (Poaceae), S. P. I. No. 24759, shown as *P. mitis* in Plate No. 245 of this issue, is the great edible bamboo of China and Japan, and the largest of the hardy species. The culms attain a maximum height of 80 feet and a maximum diameter of 8 inches.

Bamboo groves in America are just beginning to produce shoots in sufficient quantity to make experimental cooking tests possible. Shoots were sent to this Office, May 5, 1919, from the Barbour Lathrop Bamboo Grove, near Savannah, Ga. The shoots were stripped of all tough coverings of husk, and the hard base removed, leaving only the tender parts; they were then cut into cross-sections one-eighth of an inch thick, boiled in salted water for $2\frac{1}{2}$ hours, drained, and served with butter sauce. The deliciously rich but