

Dioscorea alata (Dioscoreaceae), 55559-55562. **Greater yam.** From Montserrat, British West Indies. Tubers presented by W. Robson, curator, Agricultural Experiment Station. Quoted notes by R. A. Young.

55559. "'West White.'" This is a white-fleshed yam; firm but mealy when cooked, and of good flavor."

55560. "'West Red.'" The inner skin of this yam is deep purple and the flesh is purplish, mottled with deeper purple; it is mealy when cooked, but rather lacking in flavor."

55561. "'Barbados Red.'" The inner skin is purple, and the flesh is light purple with scattered fibers of deeper purple. The flesh is rather firm but mealy when cooked, and of very good flavor."

55562. "'Bottle-Necked Lisbon.'" This is a white-fleshed yam which, when cooked, is mealy and of good flavor."

Dioscorea cayenensis (Dioscoreaceae), 55482. **Yellow Guinea yam.** From Guantanamo, Cuba. Tuber collected at Baltimore, Md., by C.E. Prince, Inspector, Federal Horticultural Board. "A yellow-fleshed yam having a somewhat bitter taste, but otherwise of very good quality. The vine is dark green, and thorny." (R. A. Young.)

Dioscorea cayenensis (Dioscoreaceae), 55567. **Yellow Guinea yam.** From Ogbomoso, Nigeria. Tubers presented by Dr. George Green. (Nos. 11, 12, and 14.)

"Three tubers, apparently all of the same variety, from a mixed lot; the flesh is cream colored, instead of yellow as in the variety of this species previously received from West Indian sources, and is less bitter; the quality is good. The vine is a glossy dark green and thorny, with alternate leaves." (R. A. Young.)

Dioscorea rotundata (Dioscoreaceae), 55568. **White Guinea yam.** From Ogbomoso, Nigeria. Tuber presented by Dr. George Green. (No. 1.) "The specimen received is white fleshed, mealy, and of fair flavor when cooked. The vine is round stemmed, glaucous, and armed on the lower parts with short but strong recurved thorns. The leaves are opposite, and on the lower parts of the main stem are modified into bracts from the axils of which arise lateral branches. The variety appears to be different in quality from the one commonly grown in Porto Rico." (R. A. Young.)