

21361. PANICUM MOLLE. Para grass.

From Santos, Brazil. Presented by Mr. W. H. Lawrence, American vice-consul, through Prof. C. V. Piper. Received September 25, 1907.

21364 to 21367.

From Sydney, New South Wales. Received from Messrs. Anderson & Co., 399 George street, San Francisco, Cal., October 1, 1907.

21364. BROMUS UNIOLOIDES. Rescue grass.

South coast of New South Wales—dairying districts between Sydney and the Victorian border.

21365. DACTYLIS GLOMERATA. Orchard grass.

New Zealand, Canterbury district.

21366. PHLEUM PRATENSE. Timothy.

New Zealand grown.

21367. FESTUCA PRATENSIS. Meadow fescue.

European.

21368. SESBANIA ACULEATA.

From Sibpur, Calcutta, India. Presented by Prof. A. T. Gage, superintendent, Royal Botanic Garden. Received September 27, 1907.

“The *Danchi*. Intra-tropical and subtropical Asia, Africa, and Australia. This tall annual plant has proved adapted even for desert regions. Has grown very vigorously in the dry Wimmera region without application of water.” (*St. Eloy D'Alton*.)

“Easily grown; the produce heavy. It yields a tough fiber for ropes, nets, and cordage, valued at from 30 pounds to 40 pounds per ton. Indian experiments showed the strength 50 per cent more than the government standard there requires. A rope of 3½ inches thickness broke only at 75 hundredweight. Stem and branches sought for the best gunpowder coal.” (*De Rinzi*.)

“The foliage serves as fodder. Several congeneric plants can be equally well utilized.” (*F. von Mueller*.)

Introduced to compare with *Sesbania macrocarpa* as a cover and green manure crop and for the purpose of breeding with it.

21371. CUCURBITA MAXIMA. Squash.

From Victoria, Mexico. Collected by Dr. Edward Palmer and presented to the Department October 1, 1907.

“‘Calabaza de Castilla’ (*Castile* squash.) In warm latitudes the plants hold over three or four years and are often pruned of old branches, when their productiveness is equal to that of a new plant. The young fruits, eaten as a vegetable and put into soups, are superior to summer squash. Old fruits are baked and, with a sirup of brown sugar, are used as a dessert for dinner. In its mature state the fruit is cut up into three-cornered pieces and candied, when it forms one of Mexico’s finest sweets. The seeds when parched are shelled, and, with the addition of brown sugar, are made into candy, or, pulverized, are added to the stuffing of cooked chicken or turkey, and are much eaten in the manner of peanuts. The flowers (male) are put into soups or are often made into a very toothsome dish by themselves.” (*Palmer*.)

21372 to 21393.

From Wagga-Wagga, New South Wales, Australia. Presented by Mr. G. Maurice McKeown, manager, Wagga Experimental Farm. Received October 4, 1907.

A collection of wheats, with some pedigreed oats and barleys.

21372 to 21376. TRITICUM VULGARE. Wheat.

21372. *Silver King.*

21373. *Hudson’s Early Purple Straw.*

21374. *Farmers’ Friend.*

21375. *Marshall’s No. 3.*

21376. *White Essex.*