

32036 and 32037. LANGUAS GALANGA (L.) Stuntz. Galangale.

Roots of this plant were received under the name *Alpinia galanga* (L.) Willd. The genus *Alpinia*, however, was based on a single species, *Alpinia racemosa* L. (Species Plantarum, vol. 1, 1753, p. 2). This is not now considered congeneric with the present plant, which was first published as *Maranta galanga* L. (Species Plantarum, ed. 2, vol. 1, 1762, p. 3). As the type of the genus *Maranta* is *Maranta arundinacea*, also not congeneric with the galangale under discussion, it is necessary to adopt for this plant the next later generic name, *Languas*, published in 1783 by Koenig in Retzius, *Observationes*, vol. 3, p. 64.

From Buitenzorg, Java. Presented by the Director of Agriculture at the request of Mr. C. V. Piper. Received November 2, 1911.

Distribution.—Throughout India from the foot of the Himalayas to Ceylon and Malakka; generally cultivated in the Tropics.

Roots.

32038 to 32042.

From Chinese Turkestan. Received through Mr. Frank N. Meyer, agricultural explorer, Bureau of Plant Industry, November 3, 1911.

Seeds of the following:

32038. TRITICUM AESTIVUM L. Wheat.

From Kizil Bulak, Tien Shan Mountains, Chinese Turkestan. Altitude, 6,650 feet.

“(No. 1583a, March 4, 1911.) A summer wheat of a very dark color, called *Kara boogdai*, meaning black wheat. Sown in early April and grown under irrigation. Of value probably for sections of the United States where the summers are not only short but hot and dry.” (Meyer.)

32039. TRITICUM AESTIVUM L. Wheat.

From Kara Tugai, Tekes Valley, Tien Shan Mountains, Chinese Turkestan. Altitude, 3,900 feet.

“(No. 1584a, March 6, 1911.) A rare local variety of summer wheat of great excellence. Grains large, of a pale-yellow color, ears very long. The flour made from this wheat makes a fine quality of substantial bread. Sown in April and raised under slight irrigation. To be tested in the western sections of the United States.” (Meyer.)

32040. ORYZA SATIVA L. Rice.

From Aksu, Chinese Turkestan.

“(No. 1585a, February 27, 1911.) A local variety of wet-land rice, called *Kara kiltrick*. The variety absorbs a large quantity of water in cooking; the grains always remain separate, are of a snow-white color, and a very large size. Although expensive in comparison to the lower grades, yet it is considered economical, as only one-third to one-half the quantity is needed to fill the same cooking vessel. If a specially fine quality of rice is wanted, the plants are set out by hand, with the result that the rice treated in this manner is larger, of finer quality, and greater in yield. However, as the labor connected with such practice is too expensive to justify the returns, this variety is usually sown broadcast, like all rices in this part of the world.

“As the soil around Aksu is decidedly alkaline, this rice will be able to stand a fair amount of alkali. Otherwise it can be tested in the same way as Nos. 1571a to 1580a, inclusive (S. P. I. Nos. 31823 to 31832).” (Meyer.)