

45806 to 45808. ZEA MAYS L. Poaceæ. Corn.

From Peru. Procured by Mr. William F. Montavon, American commercial attaché, Lima. Received February 7, 1918.

45806. No. 27. *Salmon*, Iscuchaca. Salmon-colored corn.

45807. No. 30. *Amarillo Subido*, Chongos. Yellow gold-tinged corn of the flour type.

45808. No. 31. *Amarillo Melchocha*, Punta. Yellow-paste corn of the flour type.

45809. CORCHORUS CAPSULARIS L. Tiliaceæ. Jute.

From Calcutta, India. Obtained by Mr. James A. Smith, American consul general, from Ralli Bros. Received February 11, 1918.

"The leaves of both *Corchorus capsularis* and *C. olitorius* are commonly eaten as a vegetable when the plants are young, and the practice apparently extends to the wild plant both in India and in other parts of southern Asia; also in Egypt and the Levant, where *C. olitorius* is said to be an important potherb." (*Ralli Bros.*)

This species and the closely allied *Corchorus olitorius* are the chief sources of the jute fiber of commerce. *Corchorus capsularis* is annual, attaining a height of 8 to 12 feet, with a long, thin stem branched only at the top. The flowers are small and yellow. The young shoots of some varieties are commonly used as a potherb, especially in Egypt. The fiber is obtained by means of retting in stagnant pools. Retting consists in steeping the stems in water until they soften sufficiently to allow the fibro-vascular bundles to be extracted from the softer material around them. The fiber is extensively used in the manufacture of cordage, coarse cloth, fishing nets, gunny bags, etc. The plant requires a hot, moist climate followed by a dry season. The method of propagation consists either in broadcasting the seed or transplanting into rows the seedlings raised in a nursery. This plant is indigenous to Ceylon, India, and the Malay Peninsula. (Adapted from *Bailey, Standard Cyclopedia of Horticulture, vol. 1, p. 841*, and *Macmillan, Handbook of Tropical Gardening and Planting, p. 542*.)

45810. SCHOENOCALON OFFICINALE (Schlecht.) A. Gray. Melanthiaceæ. Sbadilla.

From Caracas, Venezuela. Presented by Mr. H. Pittier. Received February 11, 1918.

This plant is also known as *Asagraea officinalis* Lindl., *Veratrum officinale* Schlecht., and *Sabadilla officinarum* Brandt. It is a bulbous plant, growing in grassy places on the eastern declivities of the volcanic range of the Cofre de Perote and Orizaba, near Teocelo, Huatusco, and Zacuapam, down to the seashore in Mexico; also in Guatemala. It has been cultivated near Vera Cruz, Alvarado, and Tlacotalpan, on the Gulf of Mexico.

The fruit consists of three follicles about half an inch long, united at the base. These are light brown in color and papery in texture. Each follicle usually contains two narrow, pointed, black seeds. The testa incloses an oily, albuminous interior. The seed is inodorous and has an acid bitter taste.

Sabadilla (Cebadilla) is used principally as a source of veratrin, which is a powerful irritant and counterirritant. In Mexico the bulb of the plant is used as an anthelmintic under the name of *cebolleja*, but is said to be very dangerous in its action. (Adapted from *Pharmacographia, A History of Drugs, Fluckiger and Hanbury, p. 697*.)