

is effected by means of dams, sometimes 2 miles in length, thrown right across the river valley. By this means the soil is soaked to a depth of 6 feet or more. The water is then run off into the next dam, and as soon as the surface is dry enough the land is plowed and the seed is sown broadcast and harrowed in. The rest is left to nature.

"There is a good deal of brack in these soils (both sodium carbonate and sodium chlorid). On this account there is a possibility of the strains I am sending you being more alkali resistant than might otherwise be the case, but I have no actual proof that this is so. Under the circumstances, these wheats are grown with almost a minimum of moisture which would support a crop and, I think, should be suitable for cultivation in parts of the United States.

"It is, of course, possible that you will find that they correspond closely with types already grown in the United States, but as they are among the oldest types of wheat known in South Africa, they may have developed local peculiarities quite different from any possessed by your American wheats."

46766. TRITICUM DURUM Desf.

"*Golden Ball*. A durum wheat; not so good a yielder as *Oude Baard*, but more drought resistant."

46767. TRITICUM AESTIVUM L.

(*T. vulgare* Vill.)

"*Oude Baard*. A bearded, soft wheat; a better yielder than the *Golden Ball*, but not so drought resistant."

46768. DIOSCOREA ALATA L. Dioscoreaceæ. **Yam.**

From Honolulu, Hawaii. Tubers presented by Mr. J. E. Higgins, horticulturist, Agricultural Experiment Station. Received November 27, 1918.

"The exact identity of this variety I am not able to state. It is beginning to be cultivated here under the name of Chinese yam." (*Higgins*.)

"A purple-skinned, somewhat dark-fleshed yam. When peeled, boiled, and mashed, seasoned with butter, and thoroughly beaten, this yam is much like mashed potato and is equally palatable. It is very smooth in texture when so prepared. It is also good when baked or when sliced and fried after baking or boiling. Like most other yams it should be peeled before boiling." (*R. A. Young*.)

46769. ANANAS SATIVUS Schult. f. Bromeliaceæ. **Pineapple.**

From Berea, Africa. Presented by Mr. H. Rutter, acting curator, Municipal Botanic Gardens. Received November 1, 1916. Numbered December, 1918.

"Suckers of the Natal variety of pineapple, known locally as the Queen pine." (*Rutter*.)

"This pineapple is of delicious flavor. It averages from three-fourths of a pound for poor specimens to 3 or 4 pounds for choice ones." (*Daily Consular and Trade Reports, January 13, 1914*.)

46770 to 46780.

From Canton, China. Presented by Mr. G. Weidman Groff, Canton Christian College. Received November 26, 1918. Quoted notes by Mr. Groff.

46770 to 46779.

"A collection of beans procured on the Canton markets."