

47132 to 47145—Continued.

47144. "*Takinioi*." A medium-sized tree with spreading branches, brown-gray twigs, brown-red young leaves, flower buds with reddish tips, and white, fragrant flowers. Blossoming time about the end of April. (*Miyoshi*, p. 133, under *P. serrulata* Lindl. forma *cataracta*.)

"Flowers single, white, and very fragrant. The vernacular name [*takinioi*] signifies 'fragrance from cataract.'" (*Wilson*, p. 48, under *P. lannesiana* forma *cataracta*.)

47145. "*Ukonzakura*." A middle-sized tree with light yellow-green flowers, the outermost petals of which are pinkish on the outer surface. Blossoming time the last of April. A subform *luteoides* of lighter yellow-green color (Asagi) is found in Kohoku. (*Miyoshi*, p. 124, under *P. serrulata* Lindl. forma *luteovirens*.)

"Flowers greenish yellow, semidouble or double. This is a very striking cherry with large flowers, borne in great profusion. The Japanese names are Ukon and Asagi." (*Wilson*, p. 56, under *P. lannesiana* forma *grandiflora*.)

47146. *CACARA EROSA* (L.) Kuntze. Fabaceæ. Yam bean.
(*Pachyrhizus angulatus* Rich.)

From Miami, Fla. Collected by Mr. Edward Simmonds, Plant Introduction Field Station. Received February 13, 1919.

"A twining, wiry stemmed plant with large tuberous roots, occasionally grown in the West Indies. It has also been tested in Florida, and has proved to be quite successful at Miami. Its roots, which sometimes become very large, contain much starch." (*Wilson Popenoe*.)

An analysis of the tubers by the United States Bureau of Chemistry gave the following percentages: Total solids, 15.01; ash, 0.53; alkalinity of ash (as K_2CO_3), 0.59; acid (as H_2SO_4), 0.06; protein ($N \times 6.25$), 1.34; crude fat, 0.21; sucrose, 1.81; invert sugar, 2.70; starch, 5.46; fiber, 1.36.

47147. *COLOCASIA* sp. Araceæ. Taro.

Found growing, without mark of identification, in the autumn of 1912 at the Plant Introduction Field Station, Brooksville, Fla. Possibly from Java. Numbered for convenience in distribution.

"This taro resembles the Trinidad dasheen in its habit of developing oval cormels, or lateral tubers, but differs materially from it in several important respects: (1) It is a better keeper; (2) the lateral tubers rarely send up leaf shoots, which makes the harvesting and cleaning of the crop easier; (3) the corms and tubers are much more moist and require a curing period of 6 or 8 weeks after harvesting before they are suitable for table use; (4) the flesh remains more nearly white when cooked; and (5) the flavor is even more mild than that of the Trinidad dasheen.

"Because of the necessity for a curing period, this taro is to be considered as one for late winter and spring use only. Since it is less dry and firm than the Trinidad dasheen, and has less tendency to darken after cooking, it is believed that in its proper season this variety will prove very popular on the market. The lateral tubers are much better baked than boiled." (*R. A. Young*.)