

5754. TRITICUM DURUM.

Wheat.

From Matagalpa, Nicaragua. Presented by Hon. Isaac A. Manning, U. S. consular agent. Received December 17, 1900.

Nicaragua. Grown at an elevation of 2,200 feet.

5755. CUCUMIS MELO.

Muskmelon.

From Erfurt, Germany. Received December 13, 1900.

Coral Reef. This is a cantaloupe of very striking appearance, the rind being studded with warty excrescences. The melon is bright yellow, with reddish markings, small seed cavity, and greenish yellow flesh. If planted in frames in winter it ripens fruit in early summer.

5756. HORDEUM DISTICHUM.

Barley.

From Pilsen, Austria. Received through Mr. D. G. Fairchild (No. 466, November 7, 1900), February 9, 1901.

Mixed barley used for brewing the original Pilsen beer; said by the brewing master of the great Pilsen "Urquelle" Brewery to compare favorably with *Hanna* barley.

5757. HUMULUS LUPULUS.

Hop.

From Polepp, Bohemia. Received through Mr. D. G. Fairchild (No. 469, November 14, 1900), December 18, 1900.

Seed from the drier in Polepp of the *Semsch Red* variety.

5758. HUMULUS LUPULUS.

Hop.

From Polepp, Bohemia. Received through Mr. D. G. Fairchild (No. 470), December 18, 1900.

Red Semsch. "This variety originated in the immediate neighborhood of Polepp. It was discovered in 1853 as a sport among the so-called 'Tschims' hops, which were then grown here in Polepp, by Wenzel Semsch, a hop grower then only 20 years of age. This hop is earlier than the Saaz variety and more productive. It is remarkably uniform in time of blooming and ripening, and has been sent all over Bohemia and Alsatia, and thousands of cuttings go every year to Saaz, where they are planted. The largest proportion of Saaz hops comes from these cuttings. The exact locality of the garden from which these cuttings were taken I can not positively affirm further than that it is in the renowned Polepp or Polepp-Platte region, which is famous through its production of a quality of hop which often in good years approaches very closely to that of the best Saaz variety. The important facts are that it is an August-ripening hop of very uniform maturity and possessed of a very fine aroma and 'bitter' (so fine in fact that it is everywhere reported as being used for mixing with Saaz hops as a substitute), and a productiveness which stands to the Saaz hop as 5 to 3 in proportion; 180 poles will yield 110 pounds of hops, while it requires about 300 poles of the Saaz to yield as much. The soil upon which these hops are grown is a dark friable loam with a subsoil of gravel, in strong contrast with the soil of Saaz or Spalt, which is so-called perm or disintegrated red sandstone. The whole Polepp region, which is the largest single stretch of hop country in Bohemia, has this dark, rich, alluvial soil. Formerly the whole valley bottom was a peat bog. Fine sand is often used to lighten the soil. It is strewn along the rows and worked in. For further particulars regarding the origin of this Semsch hop, see No. 5759." (*Fairchild.*)

5759. HUMULUS LUPULUS.

Hop.

From Werbitz, Bohemia. Received through Mr. D. G. Fairchild (No. 471), December 18, 1900.

Semsch red. "Cuttings of the original specimen from the garden of the son of Wenzel Semsch, to whose efforts the production and distribution of this remarkable hop are due." (*Fairchild.*)