

8738 to 8745—Continued.

Bagdadians to eat with walnuts, and is preferred by many to any other kind. Personally, I found it a very eatable date, and it has the very great advantage of not soiling the hands. The flesh is, however, even when fresh, hard enough to allow shipping. In fact the dates are even sent, when fresh, from Mundeli to Bagdad in skins. Generally, however, the fruit is allowed to dry on the tree until it becomes hard. It is not exported from Bagdad, but consumed in Mesopotamia. The price sold dry is about \$3.20 to \$3.60 per 100 kilos on the Bagdad market. It is suited to a region with less water than that of Bassorah. It matures about the middle of September to the 1st of October in Bagdad." (*Fairchild.*) (No. 867.)

8740.

Bedraïhe. "This ripens in September and the first of October, and is allowed to dry on the trees. As sold here in the markets it is a yellow date, about $1\frac{1}{4}$ to $1\frac{1}{2}$ inches long and three-fourths inch to 1 inch in diameter. The base of the date is quite dry, as I have seen it, but the tip is transparent or semitransparent and quite sweet, although at this season of too gummy a consistency to be agreeable. In Bagdad this date is generally sold dry, and brings \$4 to \$4.20 for 210 pounds, i. e., it is the most expensive according to weight, but the other sorts, having a great deal of water in their composition, contain proportionately less food. Many Bagdadians prefer this sort, when fresh and softer, to all other kinds. There is an immense consumption of this variety in Bagdad. I believe this date would be a success in America because it is so different from other sorts, and for the reason that it is a remarkably good keeper, and when not too old is really very good eating. It is far superior to the dry dates of Egypt, and not to be confused with dry dates in general, for it has scarcely any disagreeable fibers about the seed. It deserves attention in American plantations." (*Fairchild.*) (No. 868.)

8741.

Maktum. "Considered by the Arab sheik, Abdul Kader Kederry, of Bagdad, to be the finest date, except one, in the world, the *Mihage* from Mandele, which it resembles, being superior. It is a date not often seen on the Bagdad market, and I was unable to get any of good quality to taste. A very fine date, which was said to be of the *Maktum* sort, which I tasted, was a richer date than the *Kustawi*, although of the same general type. The probabilities are that this is a delicate sort which produces only a small quantity of fruit. The date I tasted came from Kasimain, but the tree is cultivated up the river from Bagdad. These trees were donated to the Department by Sheik Abdul Kader Kederry, of Bagdad." (*Fairchild.*) (No. 869.)

8742.

Burni. "For a description of this date see No. 8569. I believe it properly belongs to Maskat. It being winter I am not able to verify the identification of these varieties, but must buy the plants of Arabs or others who know the sorts." (*Fairchild.*) (No. 870.)

8743.

Zehedi. "This is probably the commonest date about Bagdad. It is the *quickest to develop* and the *heaviest yielder of all the dates about Bagdad*, according to Mr. Raphael Casparkan, of Bagdad, who very kindly donated a lot of twenty-four palms to the Department, including part of these. It is a cheap date here, selling for only \$1.40 to \$2 per 210 pounds. The date is small, not over $1\frac{1}{2}$ inches long by three-fourths inch in diameter. It is not entirely like Egyptian dates, but is so dry that the individuals do not stick together. They have very little fiber, the stone is small, and the flesh quite sweet even when dry. When fresh this sort is packed in skins and exported to Egypt and Singapore, under the name of *Kursi*. It is often sold on the bunch when fresh and called *Zehedi Gus*, in which shape it is very highly thought of. I tasted the so-called *Kursi* and found it decidedly inferior in flavor and amount of flesh to the *Kustawi*. The variety is, however, I am assured, *the most resistant of any, so far as water is concerned, being quite drought resistant*, and although the