

**9135 to 9146—Continued.****9142.**

*Blanca mansa.* "Sold in the market of San Luis Potosi in piles of 7 for 1 cent. The fruit is greenish-white outside and a lighter white (with an icy look) inside. An agreeable juicy flavor renders it fine for early meals. It has rather a thin skin, and is one of the choicest tunas. Out of season at end of October." (*Palmer.*) (No. 8.)

**9143.**

*Tocconostle.* "Fruit resembling a peach, with seed compacted in the center to represent the stone. The outside is a soft green when the fruit is young and of a salmon color when it is older. The flesh is solid and has an acid taste. Marmalade is made of it by removing the rind and seed core, boiling in water to remove the sourness, and cooking in sugar in the usual manner for marmalade. The fruit is also eaten chopped up and fried. Good pickles are said to be made of it. It is also cut into pieces and put into soups or boiled with vegetables and meats, and can be preserved in the ordinary way. It is also candied to represent white Smyrna figs, being first boiled in water (after the seeds have been removed from the apex) and then in sugar the usual way for candied fruit." (*Palmer.*) (No. 9.)

**9144.**

*Chavaña.* "Sold 10 for 1 cent in the market of San Luis Potosi. The fruit is a dark-mauve color outside and lighter colored inside. The rind is rather thick. The fleshy parts represent lines of white circles, which contain the seeds, and between which are lines of light mauve pulp. The core is decidedly white. The flesh has a rich, sweet, juicy taste like no other tuna; may be nearest to a rich, juicy apple. This is a wild variety. Can be used for preserves and marmalade. It seems to be next to *Cardona* in the amount of sugar it contains." (*Palmer.*) (No. 10.)

**9145.**

*Castilla Colorado.* "In the market of San Luis Potosi 10 of these large, magnificent fruits can be bought for 1 cent. Purple-mauve on the outside, rich crimson inside, but the two ends of the fruit are inclined to be carmine at first, but in the fully mature fruit of a rich claret hue. The juice might pass for claret wine. One of the largest, showiest, and richest flavored, and perhaps equal in flavor to the richest pear. It is one of the rarest tunas, and is soon out of the market." (*Palmer.*) (No. 11.)

**9146.**

*Blanca Castalina.* "Four sold in the market of San Luis Potosi for 1 cent. Yellow-white on the outside, but of an icy whiteness inside. Flesh solid, not as moist as some of the *Mansas*, and with a very agreeable watermelon taste. It is large, and has a rather thin skin. There seems to be considerable sugar in the fruit. Abundant in the market until the end of October, when it begins to disappear." (*Palmer.*) (No. 12.)

**9147 to 9160. PHASEOLUS sp.****Bean.**

From San Luis Potosi, Mexico. Received through Dr. Edward Palmer, December 19, 1902.

A collection of selected "frijoles" as follows:

**9147.**

*Amarillo.* "A third-class bean, said to be of good flavor. For trial in New Mexico, Arizona, and southern California." (*Palmer.*)

**9148.**

*Ballo.* "A first-class bean, the leader in quality, and greatly admired, particularly by the rich. It is a good producer, fair sized, and light in color, which latter quality should warrant its trial in the United States. It should be tried in New Mexico, Arizona, and southern California." (*Palmer.*)