

**15000 to 15210**—Continued.**15003.** *Baydh Hammam.*

A second-class "soft" variety; fruit  $1\frac{3}{8}$  to  $1\frac{3}{4}$  inches long, three-eighths to five-eighths as wide, egg-shaped, broadest near the middle, rather conspicuously blunt-pointed at apex, not keeping its shape well, dark chestnut brown with a tinge of maroon when ripe; the flesh very soft and dark colored, about 2 lines thick; the seed one-half to five-eighths as long as the fruit, one-third to two-fifths as wide as long; dark brown. The stalks and branches of the fruit clusters are orange colored. The foliage is of a rather delicate aspect and the leaves numerous.

This is a handsome, dark-brown date with very soft, dark-colored flesh. It is always eaten fresh, not being conservable. It is exceedingly sweet. The flavor of the perfectly ripe fruit is agreeable and very characteristic. It ripens rather late, hardly before November.

**15004.** *Bayjoo, or Badjou.*

A third-class "dry" date; fruit  $1\frac{1}{2}$  inches long, about two-thirds as wide, ovoid, purplish maroon or bay colored when ripe; the flesh  $1\frac{1}{2}$  lines thick; the seed nearly two-thirds as long as the fruit, one-half as wide as long; light brown. The stalks and branches of the fruit clusters are pale orange colored. The small, dense bunches of fruit hang down on long curved stalks.

Flavor nutty, agreeable but not very characteristic, typical of the "dry" date class. Matures in October.

**15005.** *Bent Segny.*

A third-class "soft" variety; fruit  $1\frac{3}{4}$  to  $1\frac{7}{8}$  inches long, about one-half as wide, obovoid, square at base, rounded at apex, keeping its shape poorly when preserved, very dark purplish brown (almost black) when ripe; the flesh  $1\frac{1}{2}$  lines thick, very dark colored and very soft; the seed about one-half as long as the fruit, two-fifths to one-half as wide as long, rounded at both ends. The stalks and branches of the fruit clusters are deep orange colored.

A very soft, sirupy date, with a pleasant but not remarkable flavor. Ripens about the end of October.

**15006.** *Besser Haloo, or Bisra Haloua.*

A second-class "soft" variety; fruit  $1\frac{1}{4}$  to  $1\frac{1}{2}$  inches long, about two-thirds as wide, broadest at or above the middle, rounded at the apex, keeping its shape well when ripe, bright bay colored; the flesh 2 lines thick, comparatively dry when the fruit is ripe, light brown; the seed two-thirds to three-fourths as long as the fruit, generally two-fifths as wide as long, with more or less conspicuous winglike ridges on the sides. The spreading or ascending stalks of the fruit clusters are so short that the small bunches are nearly hidden by the foliage. The leaves are short and rather stiff, with comparatively short stalks and wide leaflets.

A small, light-colored date, with thick, comparatively firm flesh. It is very sweet and has an agreeable flavor, somewhat intermediate between that of Lagoo and that of Horra. The natives seem to prefer it when not perfectly ripe. It matures early in October. One of the six most productive varieties. Among the four most salt-resistant varieties.

**15007.** *Boo Affar.*

A first-class "soft" date; fruit about 2 inches long and five-ninths to three-fifths as wide, conspicuously wider above than below the middle, but narrowed to the blunt apex, bright purplish maroon when ripe; the flesh 3 to  $3\frac{1}{2}$  lines thick, tender yet firm; the seeds a little more than one-half as long as the fruit, cinnamon brown. The stalks and branches of the fruit clusters are deep orange. The foliage is said to be heavy and the leaves wide and very green.

The fruit is remarkable not only for its large size, thick flesh, and delicious flavor, but for its beautiful coloring; ripens rather late. The flesh is tender, yet rather firm, and is very sweet and full of sugar. The skin, even of the ripe fruit, is fairly clean and dry.

**15008.** *Boo Fagoos; also spelled Bou Fagous, or Feggous.*

A first-class date of the "soft" type; fruit  $1\frac{3}{8}$  to  $1\frac{1}{4}$  inches long, considerably more than one-half as wide, constricted near the middle and widest toward the apex, maroon to prune purple when ripe; the flesh  $2\frac{1}{2}$  lines thick; the seed