

15000 to 15210—Continued.

and surpasses it in brightness of color, but is decidedly inferior to it in flavor. Ripens in the latter part of October and the beginning of November. Said to keep well.

15026. *Hourra.*

The name is also spelled "Hourra," "Harra," and "Herra."

A first-class "dry" date; fruit about 2 inches long, about one-half as wide, ovate, narrowed from the base to the rounded apex, rather dull purplish maroon when ripe, the flesh 2 to 2½ lines thick, with its white central zone much thicker than the dark outer portion, the seed usually about one-half as long as the fruit. The stalks and branches of the fruit clusters are orange yellow. The leaves are large, with very numerous slender leaflets.

The fruit is the largest and finest produced by any variety of the "dry" class. The flesh becomes quite solid in the ripe fruit, but is never extremely hard and dry. It has the characteristic nutty flavor of the dry dates, but is much richer than most of them. It is at its best only when perfectly mature and is one of the best keeping varieties. A medium-early sort, ripening in October.

15027. *Iteema, or Ytima.*

A third-class "soft" variety; fruit slightly over 2 inches long, about one-half as wide, widest at or near the middle, rounded at the base, somewhat pointed and conspicuously unsymmetrical at apex, not keeping its shape well when preserved, chestnut brown, with a slight purple tinge when ripe, the surface shining, the flesh over 2 lines thick, extremely soft, the seed nearly one-half as long as the fruit, about two-fifths as wide as long, chestnut colored.

A very handsome date, with sirupy, translucent flesh, extremely sweet, rather insipid in flavor. Early ripening sort. Is eaten fresh.

15028. *Karooq.*

A third-class "soft" variety; fruit 1½ inches long, about one-half as wide, ovoid, narrowed from near the base to the rounded apex, keeping its shape fairly well when preserved, bay colored when ripe; skin, where loose, olive brown; the flesh about 1½ lines thick, rather tough; the seed about five-eighths as long as the fruit, about one-third as wide as long. The branches and stalks of the fruit clusters are orange colored.

Flesh rather tough, moderately sweet, flavor agreeable, similar to that of the "dry" dates.

15029. *Kenta.*

A first-class "dry" date, fruit 1½ to 1¾ inches long, about one-half as wide, narrowed from the middle or above it to the broad apex, dull bay colored when ripe, much of the skin loosened in large blisters in the ripe fruit, the flesh 1½ to 2 lines thick, the seed four-sevenths to five-eighths as long as the fruit, rounded at both ends, light brown.

The leaves of this variety are rather broad, with numerous long, narrow leaflets. The light-orange stalks of the fruit clusters are stout and horizontal or ascending, and so short that with the bunches they do not equal the leaf-stalks. The clusters themselves are short, thick, and densely crowded with fruit.

One of the most highly esteemed and widely grown of the dry dates found in Tunis. The fruit is of medium size, the flesh rather thin, becoming quite firm, altho not very dry. The surface is clean and dry even when the fruit is quite ripe. It is not sirupy, altho pleasantly sweet, and can be eaten in quantity without cloying. The flavor is very agreeable, wholesome, and of the nutty quality characteristic of most dry dates. One of the best of the dry dates in keeping quality. Is a comparatively early-ripening variety, maturing about the middle of October and perhaps earlier. One of the two most productive varieties, said to give an abundant crop every year. Said to be the most salt-resistant variety in high-lying, well-drained land.

15030. *Kenteeshy, or Kentichi.*

A third-class "dry" variety; fruit about 1½ inches long, slightly more than one-half as wide, oblong or slightly obovoid; dull bay when ripe, the skin remaining yellow; the flesh 1 to 2½ lines thick, becoming hard and dry; the