

26242—Continued.

summer and spring months they retire to their mountain villages, but in winter, driven down by the snows, they descend into the plains bordering the sea and live as squatters. Each family has acquired hereditary rights for years and years to occupy certain portions of the plains, paying a head tax for the cattle which accompany it and having a right to collect valonia in a certain area. The old patriarch of the family, with his wife, sons, daughters, and grandchildren may be seen collecting valonia, for which they pay a tax of 10 per cent in kind to the owner of the property.

"In 1899 the production of valonia in the different localities was as follows: 5,000 tons in Acarnania and Aetolia; 4,100 tons in Laconia and Arcadia; and 900 tons in Achaia. In 1908 the total product of Greece had diminished to 4,000 tons." (*Wood.*)

"Valonia consists of the acorn cups, the best of which contain about 40 per cent of tannin. It is especially serviceable in the production of heavy leathers. The tree has been grown in the vicinity of Paris, where it attained an age of 25 to 28 years before bearing fruit. In the collection of valonia the labor of children and young girls is said to be largely used, the pay of the most skillful amounting to about 30 cents per day." (*W. W. Stockberger.*)

Distribution.—Lower mountain slopes and valleys of Greece, and on the Cyclades. See No. 6833 for previous introduction.

26243. *GARCINIA BRASILIENSIS* Mart. (?).

From Lawang, Java. Presented by Mr. M. Buysman, Hortus Tenggerensis. Received November 19, 1909.

Distribution.—Found in the woods in the province of Para, in the northern part of Brazil. (Seed.)

26244 and 26245. *POLAKOWSKIA TACACO* Pittier.

From San José, Costa Rica. Presented by Mr. Ad. Tonduz, through Prof. H. Pittier. Received November 19, 1909.

26244. Small variety having fiber. **26245.** Large variety without fiber.

"A cucurbitaceous plant, the fruit of which is used as a green vegetable. It is a near relative to the chayote, but the fruit is smaller, fusiform, set with stiff spines at the base and of quite a distinct taste. It is one of the primitive foods of the native Indians of Costa Rica, where it grows wild in fresh, shady places of the temperate region, and its use as a vegetable has been readily adopted by the Spanish Costa Ricans. Nowadays the plant is at least semicultivated on the central plateau. To grow it, a whole mature fruit is set in a rich, loose leaf mold with the spiny end up and almost showing at the surface. The vines spread on the ground or on low bushes or supports. The fruits, which are about 2½ inches long and 1½ inches broad, hang from short peduncles and are picked when still green. After taking away the basal spines they are boiled in water, either whole or cut into small pieces, or pickled, or made into preserves. They are also a favorite addition to the native vegetable soups." (*H. Pittier.*)

26246 to 26252. *PRUNUS* spp.**Cherry.**

From western Hupeh, China. Purchased from Mr. C. S. Sargent, director of the Arnold Arboretum, Jamaica Plain, Mass. Received November 22, 1909.

Plants of the following; notes by Mr. E. H. Wilson:

26246. From Changyang Hsien. "(A. A. No. 3.) A very ornamental tree, attaining a height of 10 to 30 feet. Grows on mountains at an altitude of 2,500 to 3,500 feet. Flowers white."