

**36959 to 36963—Continued.**

**36962.** (No. 4.) The native names used by the different tribes for this variety, the name of the tribe being given in parentheses after each, are as follows: *Mavla amassen* (Sesuto and Serotse); *Lukeriga* (Serotse); *Itumbi* (Mambukuschu); *Mawele* (Setchuanana); *Amawele* (Matabele).

**36963.** *HOLCUS SORGHUM L.* **Sorghum.**  
(*Sorghum vulgare Pers.*)

From Amboland.

(No. 5.) *Red ovambokorn.* Native name not known.

**36964.** *NICOTIANA RUSTICA L.* **Tobacco.**

From Odessa, Russia. Presented by Mr. John H. Grout, American consul.  
Received January 3, 1914.

"*Mahorka.* After consulting with various authorities here, I find that the name *Murchurkee* is not known in Russia, the seed desired evidently being what is known here as *Mahorka*, which I have obtained and am sending." (*Grout.*)

**36965.** *MANGIFERA INDICA L.* **Mango.**

From American Samoa. Presented by Commander C. D. Stearns, governor. Received January 7, 1914.

"From fruits which weighed over 2 pounds apiece." (*Stearns.*)

**36966.** *TRIFOLIUM ALEXANDRINUM L.* **Berseem.**

From Luxor, Egypt. Collected by Prof. S. C. Mason, of the Bureau of Plant Industry. Received January 2, 1914.

"Next to the rice in the minds of the oasis people comes the Oasis berseem for land reclaiming. They are particular in stating that it does much better following the rice on salty land than Valley berseem. I gathered that they sow about twice as much seed to the acre as we use for alfalfa. Their fields were pastured off so closely that I could not get a clear idea of the nature of their crop or how much it differs from alfalfa." (*Mason.*)

**36967 to 36978.**

From Bahia, Brazil. Collected by Messrs. P. H. Dorsett, A. D. Shamel, and Wilson Popenoe, of the Bureau of Plant Industry. Received January 8, 1914.

Quoted notes by Messrs. Dorsett, Shamel, and Popenoe.

**36967.** *BROMELIA* sp. **Gravatá.**

"(No. 33a. December 6, 1913.) A bromeliaceous plant, allied to the pineapple, which grows in some of the districts around Bahia. The fruit is occasionally brought to market. In form it is oblong and usually somewhat angular, about 3 inches in length and 1 inch thick. The persistent calyx crowns the apex with a tuft of dry sepals about 1 inch in length. The fruit is translucent and of a pale straw color. The skin is about one-eighth of an inch thick, with no well-marked distinction between it and the flesh, which is translucent, crisp, and juicy, containing two or three rows of small, flattened seeds, about one-fourth of an inch in diameter. The flavor is spicy and delightfully acid. The skin must be carefully removed before eating the fruit, as it contains a principle which burns the lips and mouth severely. The fruit is produced indi-