

38888—Continued.

smooth, buttery; fiber, none; flavor rich, very nutty, and pleasant; quality extra good; seed large, spherical, tight in cavity; seed cavity large; season September and October at Los Angeles, Cal." (*K. A. Ryerson, University of California Journal of Agriculture, No. 4, p. 83, 1913.*)

38889. TRITICUM AESTIVUM L. Poaceæ.**Wheat.***(Triticum vulgare Vill.)*

From Esperanza, Sonora, Mexico. Presented by Mr. W. W. Mackie, director, Yaqui Valley Experiment Station. Received July 22, 1914.

"*Turkestan* wheat gathered in 1911. These seeds came from selections out of three years of crops, during which time I have had them under observation. The climate for the first part of the year in the Yaqui Valley is very similar to the summer of *Turkestan* where I obtained these seeds. This wheat was secured on the irrigated lands of the Merv Oasis in Transcaspia, where it is grown mainly by irrigation. It somewhat resembles *Chul* wheat, which was secured in the Valley of the Syr Darya farther north. In *Turkestan* it yields well and is very hardy and vigorous in the face of severe dry winds and drought. In the Yaqui Valley, however, it is entirely consumed with rust, as is *Chul* wheat. We lie 30 miles inland from the Gulf of California." (*Mackie.*)

38890 and 38891.

From Buitenzorg, Java. Presented by the director, Botanic Gardens. Received July 30, 1914.

38890. ARTOCARPUS INTEGR A (Thunb.) L. f. Moraceæ. Jack fruit.

See S. P. I. Nos. 6451 and 27170 for previous introductions and description.

"A very large tree, native of South India and Malaya, introduced and cultivated in Ceylon, where it has become seminaturalized. The enormous fruits, a single one of which may weigh over 100 pounds, are borne on the trunk and older branches, sometimes at the base of the trunk or even under ground. It is usually oblong and irregular in shape (sometimes almost round), being always green, with the rind consisting of somewhat hexagonal knobs. This fruit forms a very important article of food with the natives, whilst some Europeans also relish it when cooked in curries. When ripe, the fruit has an overpowering odor, and the stronger the latter the better the quality of the fruit, the former not being disliked by those who relish the latter. With the exception of the rind and core, the whole of the fruit is eaten, the white or cream-colored, soft, flaky pulp being used either raw, or boiled, or fried, and used as vegetable for curries, etc. The large, albuminous, datelike seeds are roasted and esteemed in curries. The timber is excellent for cabinetwork, building, etc., and is much used in Ceylon; lemon yellow at first, it turns with age to a very dark tint like mahogany, to which it is but little inferior. The tree is propagated by seed and is suited to moist or semidry districts up to 2,000 feet elevation." (*Macmillan, Handbook of Tropical Gardening.*)

38891. GUILANDINA BONDOC L. Cæsalpiniaceæ.*(Caesalpinia bonducella Fleming.)*

See S. P. I. Nos. 33570 and 34671 for previous introductions and description.