

41133. BELOU MARMELOS (L.) Lyons. Rutaceæ. Bael fruit.
(*Aegle marmelos* Correa.)

From Gujranwala, India. Presented by Rev. H. S. Nesbitt, manager, Boys' Industrial Home. Fruits received September 11, 1915.

"Five large specimens which are more rare here and four little scrub specimens which are the wild kind that grow in the jungles. They are sought for by camel owners, who ascribe some virtue to them and periodically feed them to their camels. They are so hard that they require to be broken under a hammer or a stone." (*Nesbitt.*)

41134. PIMENTA OFFICINALIS Lindley. Myrtaceæ. Allspice.

From Kingston, Jamaica. Presented by Mr. W. Harris, superintendent, Hope Gardens. Received September 9, 1915.

"A small tree with smooth, white bark, 25 to 30 feet high, native of the West Indies and Central America. The dried unripe berries, which are the size of small peas, are the allspice or pimento of commerce. The name 'allspice' is due to a supposed resemblance of the spice to a combination of the odour and flavor of cinnamon, nutmeg, and cloves. The tree was introduced into Ceylon over a century ago and established at Peradeniya, where it flowers in dry weather and occasionally sets a few fruits, but outside the Botanic Gardens it is rarely met with in this country. It is considered to yield best in a hot and rather dry climate, and prefers a loose loamy or alluvial well-drained soil. In Jamaica the berries are picked by hand while green but just ripe, and are then dried in the sun, the latter process taking six to ten days. The fruits are known to be sufficiently dry when the seeds rattle on shaking and are a dark colour. A crop can not be expected within six or seven years from the time of planting, and when in full bearing a tree will yield a hundred-weight of the dried spice. Jamaica is the only country that exports this spice, which is sold at present in England at about 2d. to 3d. per pound." (*Macmillan, Handbook of Tropical Gardening and Planting.*)

41135 to 41141.

From San Jose, Costa Rica. Presented by Mr. J. E. Van der Laat, director, Department of Agriculture, through Mr. Carlos Wercklé. Received September 13, 1915. Quoted notes by Mr. Wercklé.

41135 to 41140. CHAYOTA EDULIS Jacq. Cucurbitaceæ. Chayote.

"We have here a few exceptionally good varieties of the chayote, but, very strange, they are seldom found in the market; the variety called *chayota zapayo* (*zapayo* means squash), which is simply enormous, I have never seen elsewhere than in Tarras, a little village near Cartago. There is a form of the *cocora*, quite small, but very prolific, which has nothing of the fibrous felt around the seed (endocarp). The dark-green varieties produce more tubers than the light-colored ones; in the cold highlands (where the chayote does best) they take from a single plant as much as 100 pounds of roots every year. The plant grows and produces fruit also in the torrid lowlands, but it produces nearly no tubers. We have here some round fruits (nearly spherical)."

41135. Small white.

41138. Large white.

41136. Spiny white.

41139. Large dark green.

41137. Large light green.

41140. Large light green.