

# INVENTORY.

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## **41315. LILIUM PHILIPPINENSE Baker. Liliaceæ. Benguet lily.**

From Manila, Philippine Islands. Bulbs presented by Mr. A. Hernandez, acting Director of Agriculture. Received October 4, 1915.

"Grown at La Trinidad Experiment Station, Trinidad, Benguet, P. I." (Hernandez.)

A delicately fragrant lily from the Philippine Islands, with pure waxy white, usually solitary flowers, tinged green near the base, 6 to 9 inches long and 4 to 6 inches wide. It is best suited for pot culture in the Northern States. (Adapted from *Bailey, Standard Cyclopedia of Horticulture.*)

On account of its narrow leaves it will probably not be of any great importance except possibly in breeding work.

## **41316 to 41341.**

Collected by Mr. O. F. Cook, of the Bureau of Plant Industry, on the Yale University-National Geographic Society Expedition to Peru. Received October 5, 1915. Quoted notes by Mr. Cook, unless otherwise indicated.

### **41316. PASSIFLORA sp. Passifloraceæ. Tumbo.**

"(No. 228. Tinta, Peru, April 16, 1915.) Seeds collected in the Vilcanote Valley, at an altitude of more than 10,000 feet. A large vine with deeply 3-parted leaves, very rugose and deeply veined above, cottony white below, petioles and young stems also with cottony pubescence; petals pale pink, slightly darker than the lobes of the calyx, the fringe bright blue, less than half as long as the petals, but more than a third as long, rising from a white fleshy ring that borders the mouth of the tube; fruit strongly pubescent when young, more thinly so when mature, becoming pale yellowish or speckled and tinged with dull purplish on the exposed side. On account of the texture, pubescence, and the colors the surface of the fruit has somewhat the appearance of a light-colored peach. The shape of the fruit is nearly globose, but the ends are distinctly flattened; length 5 cm., width 5.7 cm. The outer wall of the mature fruit separates readily from a soft white inner skin which adheres closely to the pulp mass and holds it together, so that the outside shell can be broken away without danger of losing the pulp or seeds, the pedicel serving as a convenient handle during the operation. The inner skin can then be pulled away or eaten with the pulp. The ready separation of the wall into the two layers may give this species an advantage as a table fruit, for it can be eaten, like a kid-glove orange, without wetting the fingers, or it can be brought to the table ready to eat, with the outer shell taken off, but the pedicel left as a handle. The pulp mass, in addition to being held together by the inner skin, is rather firm. The flavor of the pulp is excellent, very pleasantly acid, and perhaps more like a cherry than any other temperate fruit with which it might be compared. The seeds are also somewhat smaller than those of most of the species that are grown for their fruits. The vine is a very beauti-