

"Grown in the neighborhood of Chaochowfu. This fruit is placed on the market at the beginning of the summer and can be obtained during only a very short period. The Swatow litchi has the reputation of not being as good as the Canton variety, which also matures early in the summer." (*Hanson.*)

**43035 and 43036. ARACHIS HYPOGAEA L. Fabaceæ. Peanut.**

From Buitenzorg, Java. Presented by Mr. L. Koch, Plant Breeding Station for Annual Crops. Received July 20, 1916.

43035. "Pure strain No. 21. Is almost unaffected by a severe malady known here under the name of bacterium disease. Cultivated at the Plant Breeding Station for Annual Crops." (*Koch.*)

43036. "The variety cultivated here by the natives." (*Koch.*)

**43037. RUBIA TINCTORUM L. Rubiaceæ. Madder.**

From Paris, France. Procured from Vilmorin-Andrieux & Co. Received July 25, 1916.

"The root of *Rubia tinctorum* furnishes dyer's madder. The plant is a native of the south of Europe and is extensively cultivated about Avignon and in the Alsace for the roots, which afford the fine scarlet dye so highly valued by dyers and calico printers. A great quantity is grown in the Levant, the north of Africa, and in Holland; but that from Africa and the East, particularly that from Cyprus, is the most esteemed. Several attempts have been made to cultivate it in this country [England], but without success. The roots are dug up in the third summer after sowing and, having been deprived of their cuticle, are dried by artificial heat and then reduced to a powder. Madder has a bitter, astringent taste and imparts these properties to water and alcohol." (*Hogg, Vegetable Kingdom, p. 415.*)

**43038. BUCHANANIA LATIFOLIA Roxb. Anacardiaceæ.**

From Burma, India. Presented by the superintendent, Royal Botanic Garden, Sibpur, near Calcutta, India. Received July 22, 1916.

"A medium-sized tree, leafless only for a short time, met with in the dry forests throughout India and Burma, ascending in the sub-Himalayan tract to 3,000 feet. A pellucid gum (*peal* or *pial*) which exudes from wounds in the stem is more than half soluble in water. It is said to resemble Bassora gum, to have adhesive properties like inferior gum arabic, and to be suitable for dressing textiles. The bark and the fruit furnish natural varnish. The kernels yield a sweet and wholesome oil (*chiroji*), but owing to their being much prized as a sweetmeat when cooked, the oil is seldom expressed. The kernels, which have a flavor something between that of the pistachio and the almond, are eaten by the natives. In the hills of central India the fruits with the kernels are pounded and dried and subsequently baked into a sort of bread. From the Panjab and Bombay the leaves are reported as used for fodder. The timber is not very hard nor durable and is of small value, though made into spoons, plates, toys, and bedsteads, and is even employed for doors and window frames, plow handles, etc." (*Watt, Commercial Products of India, p. 188.*)

**43039 to 43048.<sup>2</sup> PRUNUS BOKHARIENSIS Royle. Amygdalaceæ. Plum.**

From Seharunpur, India. Presented by Mr. A. C. Hartless, superintendent, Government Botanic Gardens. Received July 25, 1916.

<sup>2</sup> See footnote, p. 9.