

“*Cork-barked elm*. Like the type in leaf, but of stiff, spreading, low habit, the branches 2 or more years old becoming furnished with usually four conspicuous corky ridges. It has to be noticed, however, that the corkiness of the branches is often noticeable in a greater or less degree in what we regard as the typical *Ulmus nitens*, and if seeds of the most suberous tree were sown, it is probable that there would appear many ordinary *U. nitens* among them. Common in forests of central Europe.” (*Bean, Trees and Shrubs Hardy in the British Isles, vol. 2, p. 618.*)

Received as *Ulmus turkestanica*, which is recognized by Rehder as a form of *U. foliacea suberosa*.

43215. DIOSPYROS TUPRU Buch.-Ham. Diospyraceæ.

From Poona, India. Presented by Mr. P. C. Patit, Acting Deputy Director of Agriculture. Received August 7, 1916.

A tree of small, moderate, or large size, up to 60 to 80 feet high; diœcious or polygamous; the heartwood is black in some trees and of a hard and heavy substance called at Munghur *Batti* and at Saseram *Abnus*. The latter word is said to be of Persian origin and a source from which our word *ebony* is derived. Trunk gray-black; alternate or opposite, ramified as in the oak. Leaves bright green, 2 to 14 inches long by 1½ to 7½ inches wide. Pistillate flowers three or four, white, one-third to five-twelfths of an inch long; staminate flowers solitary. Fruit egg shaped or globose, about 1 inch long by three-fourths of an inch thick; fruiting calyx surrounding the base of the fruit or spreading. The fruit when ripe is sweet and not very bad to the taste. This valuable tree sheds all its leaves in the cold season, and they appear again in the beginning of the hot weather (Beddome); not uncommon in the Cuddapah, Salem, and Kurnool forests in Madras. (Adapted from *Hiern, Transactions of the Cambridge Philosophical Society, vol. 12, pt. 1, pp. 158-159.*)

43216 and 43217.

From Manila, Philippine Islands. Presented by Mr. Adn. Hernandez, Director of Agriculture. Received August 21, 1916.

43216. MANGIFERA INDICA L. Anacardiaceæ.

Mango.

“*Carabao*. This variety is a native of the Philippines and is without a doubt the best mango fruit I have ever eaten. It is indigenous all over the islands, principally found growing along the walls of the rice paddies. Rarely cultivated in orchard form.” (*H. H. Boyle.*)

See S. P. I. 38390 for a previous introduction.

43217. SYZYGIIUM CUMINI (L.) Skeels. Myrtaceæ.

Jambolan.

(*Eugenia jambolana* Lam.)

“A small evergreen tree met with throughout India and Burma, ascending the hills to about 6,000 feet. It is chiefly found along river beds and is especially cultivated for its fruit in gardens and in avenues. There are several varieties that yield much better flavored fruit than others, but as a rule it is astringent and only serviceable when cooked in tarts and puddings. In Goa a wine is prepared from it, and a spirit (*jambava*) is spoken of by recent Sanskrit authors as distilled from the *jambu*. Some years ago brandy was made at Monghyr from the fermented fruit. The *jambu* is extensively used all over India in the manufacture of vinegar. The tasar silkworm is said to feed on the leaves of the tree. The timber is fairly durable and is largely employed for building purposes, for agricultural implements, and for well work, since it resists the action of