

at the extremities of the root systems. Other methods are used, but this gives uniformly good results.

“For the finest truffle, the Perigord (*Tuber melanospermum*), a mild climate is necessary. Its habitat is practically limited to the vine region of France, but it does not thrive as far north or as far south as the grape. Truffles are killed by severe cold, and are injured by excessive heat in summer. They are known to have been destroyed to the depth of 8 to 12 inches by a temperature of 2° F. Continual rains may injure them. They are said to do best where heavy rains in July or August are followed by a dry autumn. The soil must be calcareous. In fact, the soil is usually so decidedly calcareous that chestnuts will not thrive. The soil need not be rich. In fact, some claim that they do best on poor soils on mountain slopes. Good drainage is essential. But it is probable that they can be produced in a great variety of soils, provided these two conditions (lime and drainage) are fulfilled. The best truffles are said to be produced on jurassic lime soils, and especially on those rich in phosphates. I feel sure that trufficulture would pay in the United States could suitable soils and climates be found. They should be experimented with on lime soils in the cotton belt, and also in calcareous regions in California and Oregon. It is first necessary to introduce the oaks and hazelnuts, on the roots of which this plant is parasitic. The ground can be infected with the truffle spores when the forests have reached a sufficient stage of development. Truffles sell for \$2 to \$4 per pound in the Paris market, and are consumed in immense quantities. When fresh they possess a very delicate flavor, and are much in demand by epicures.”

2231. CYPERUS ESCULENTUS.

Chufa.

From France. Received through Mr. Walter T. Swingle, 1899.

A sedge which bears great quantities of small edible tubers on its roots. It is cultivated as pasturage for hogs in European countries. (See No. 2125.)

2232 to 2281. LACTUCA SATIVA.

Lettuce.

(See No. 2084.)

From England:

- 2232. Fulham.
- 2233. Paris white extra selected.
- 2234. St. Albany all heart (No. 3).
- 2235. Cabbage varieties.
- 2236. Tender and true (No. 4).
- 2237. Stanstead Park (No. 5).
- 2238. Buttercup (No. 7).
- 2239. White Chavigny (No. 8).

From Lyons, France:

- 2240. Gotte.
- 2241. Mignonette.
- 2242. Palatine (Le Rousse).
- 2243. German curled.
- 2244. Green Cos forcing.
- 2245. Pierre Benite.
- 2246. Tom Thumb.
- 2247. Red cordon.

From England:

- 2248. Perfect Gem.
- 2249. Golden Queen.
- 2250. Early Paris market.
- 2251. Commodore Nutt.
- 2252. Lonthois.
- 2253. Superb white.
- 2254. Paris green.

From France:

- 2255. Tom Thumb.
- 2256. de Milly.
- 2257. White tennis ball.
- 2258. Crisped small early.

From Erfurt, Germany:

- 2259. Bruine geel.
- 2260. Dreinbrunner.
- 2261. Emperor forcing.
- 2262. Princess head yellow.
- 2263. Wheeler's Tom Thumb.
- 2264. Stonehead yellow.