

**46694. PRUNUS MUME** Sieb. and Zucc. Amygdalaceæ.**Japanese apricot.**

From Yokohama, Japan. Purchased from the Yokohama Nursery Co. Received October 19, 1918.

"The flesh of the fruits dissolved in tea is used for washing inflamed eyelids or when eyes get gummy; the acidity kills microbacteria." (*Iida.*)

"Although every American artist who visits Japan in the early spring comes away with the keenest appreciation of the remarkable beauty and picturesque character of the so-called 'flowering plums' of Japan, few of these artists appear to know anything about the fruit which is borne by these beautiful flowering trees. These fruits, which are properly classed by botanists with the apricots instead of with the plums, constitute a most unique food of the Japanese. Though sometimes eaten fresh, much as we eat our native American plums, they are usually pickled in brine and colored with leaves of the perilla plant and packed in boxes or other receptacles for household use. Great quantities of these pickled mumes are consumed in Japan. Their use is so common that they formed an important part of the army ration in the Russo-Japanese war, and it is said that they were often depended on to quench the thirst of the soldiers when on long marches. One's first impression of these Japanese pickles may be properly compared with one's first impression of the Spanish pickled green olive, which has now become so popular. Eaten with meats, they furnish an entirely new and appetizing flavor, one which, perhaps, is destined to become popular in America, certainly one which deserves our investigation. The trees are very hardy, and there are a great many varieties; when in flower they are very beautiful. Our horticulturists should study them." (*David Fairchild.*)

For an illustration of the flowers of the "mume," see Plate I.

**46695. BAILLONELLA TOXISPERMA** Pierre. Sapotaceæ. **Djave.**

From Africa. Presented by Dr. F. Heim, Paris, France. Received October 19, 1918.

"Seeds from the Kongo, Africa; they are introduced into Europe for the first time." (*Heim.*)

A tree often 150 feet high, with a trunk diameter of 6 feet, and without branches for 75 to 90 feet. The wood is red, very compact, but easily worked. It is exported to Europe, where it is used for making railway coaches. The deeply ridged bark when wounded yields a glutinous white latex. The fruits are globular, about 3 inches in diameter, and contain one to three seeds from which the natives extract a fat. (Adapted from *Chevalier, Les Vegetaux Utiles de l'Afrique Tropicale Française, vol. 9, p. 242.*)

**46696. JACARATIA MEXICANA** A. DC. Papayaceæ. **Bonete.**

From Yucatan. Presented by Dr. Mario Calvino, director, Estacion Experimental Agronomica, Santiago de las Vegas, Cuba. Received October 22, 1918.

"Seeds of bonete from Yucatan. It produces edible fruits of a shape and taste much like *Carica papaya*. The bonete plant lives longer than the *papaya*." (*Calvino.*)

"A remarkable tree belonging to the same family as *Carica papaya*, but growing to a much greater size. The fruit, which is commonly called 'bonete' in