

nouncedly acid with a pleasant flavor not unlike that of the crab apple. The relatively large seed which clings to the flesh is sometimes absent. The fruit is too acid for use as a dessert but would, in all probability, make an excellent jelly. The fruit is used in some localities for making preserves, wine, and pickles.

The tree is of vigorous growth, succeeds well where the wet and dry seasons are strongly accentuated, and requires well-drained land for the best results. In productiveness it is apparently exceeded by no other species in the genus, and it ripens principally from April to June. (Adapted from *Philippine Agricultural Review*, vol. 8, p. 105.)

For previous introduction, see S. P. I. No. 38375.

51202 and 51203.

From Seville, Spain. Seeds presented by Robert Harnden, American consul. Received September 3, 1920. Quoted notes by Mr. Harnden.

51202. *AVENA SATIVA* L. Poaceæ. Oats.

"Gray oats, one of the only two kinds grown in Andalusia."

"Apparently similar to *Winter Turf* (Gray Winter)." (C. W. Warburton.)

51203. *AVENA STERILIS* L. Poaceæ. Oats.

"Fair oats, one of the only two kinds grown in Andalusia."

51204. *PACHIRA FASTUOSA* (DC.) Decaisne. Bombacaceæ. (*P. macrocarpa* Walp.)

From Santiago de las Vegas, Cuba. Seedlings presented by Gonzalo M. Fortun, director, Agricultural Experiment Station. Received September 4, 1920.

Seedlings of a handsome tropical tree, native to Mexico. The flowers in their size and color are both exceptional and attractive, as they measure about a foot in diameter; the strap-shaped petals are white, and the large brushlike cluster of stamens crimson and yellow. The foliage is not unlike that of the horse-chestnut, but it is more leathery in texture. (Adapted from *Gardeners' Chronicle*, vol. 54, p. 325.)

51205. *PASSIFLORA MOLLISSIMA* (H. B. K.) Bailey. Passifloraceæ.

From Guayaquil, Ecuador. Seeds presented by James Birch Rorer, Asociación de Agricultores del Ecuador. Received September 9, 1920.

"Seeds of a fruit which is grown in the valleys of the Sierra and which is commonly called 'taco.' The flavor of the fruit is somewhat like that of currants. A very delicious sherbet or ice cream can be made from it and also a fine drink or 'refresco.'" (Rorer.)

51206 and 51207.

From Buitenzorg, Java. Bulbs presented by Dr. P. J. S. Cramer, chief, Plant-Breeding Station. Received September 9, 1920.

51206. *AGAVE CANTALA* (Haw.) Roxb. Amaryllidaceæ.

A species long grown in the Philippine Islands for "maguey fiber," probably originally introduced from Mexico. The short, thick stem bears an aloelike cluster of large fleshy leaves and a tall flower stalk, on which grow a large number of small bulbils or "pole plants." The spiny-edged leaves are grouped compactly around the stem and terminate in a hard, sharp spine. The plant lives from 7 to 25 years and does