

52387 to 52391—Continued.

Ban Kun Non and that when brought to Bangkok from Nakhon Chaisri, only an hour or so distant by rail, it reverts to the *Ban Kun Non*. The *Nakhon Chaisri* pummelo can not be shipped for various reasons; the main one is that it loses its aroma.

"The citrus fruits differ considerably here; for example, all citrus fruits grown south of Bangkok and also nearer the sea are far superior to those north of Bangkok. A matter of 8 miles or so makes a great difference. Those grown south of Bangkok are irrigated or inundated by very salty water, as the tide carries the salty ocean water up the Menam River and into the Klongs. When planting the *Nakhon Chaisri* pummelo elsewhere the natives always add salt to the soil.

"North of Bangkok the river water is quite sweet. I tasted mandarins, choice fruits grown south of Bangkok, and fruits from stock which was derived from the southern garden but grown north of Bangkok, and the difference was tremendous. Those grown south of Bangkok sell for 6 ticals per hundred, and those grown north of Bangkok, although larger, sell for 3 ticals per hundred because the aroma is not comparable."

52389. "(From Bangkok, Siam.) *Thong Dee* pummelo. Seed presented by Doctor Yai, Minister of Agriculture. Doctor Yai considers this the best pummelo of Siam; it is a little acid and so is better liked than the *Nakhon Chaisri*, which is very sweet; it is a splendid shipper and has quite the aroma of the *Nakhon Chaisri*. The *Thong Dee* pummelo does not lose its flavor when planted elsewhere; it produces seeds and is also seedless at times."

52390. *PTEROCARPUS MACROCARPUS* Kurz. Fabaceæ.

"From Korat, Siam. The *mai padou*, one of the finest timber trees of Morat. It grows to a height of 150 feet with a girth of 10 feet at 4 feet above the ground. All the wood, or nearly all, is bought by Japan; it is very hard and splendidly adapted for furniture and also for construction work."

52391. *QUERCUS TRUNCATA* King. Fagaceæ.

Oak.

"(No. 75. From Bangkok, Siam.) A valuable oak which grows on dry, shady, or gravelly slopes, at an altitude of 2,400 to 5,000 feet, and I should think that it would thrive in California and also in Florida. The acorns are very sweet and are eaten roasted. I have eaten many of them myself and they are rather good. The tree is a prolific bearer and seeds are plentiful just now."

52392. *MALUS SYLVESTRIS* Mill. Malaceæ.

Apple.

(*Pyrus malus* L.)

From Kona, Hawaii. Scions presented by J. E. Gamalielson, weather observer, through Prof. W. H. Sherzer, Michigan State Normal College, Ypsilanti, Mich. Received March 29, 1921.

"A sport found by Mr. Gamalielson, about 15 years ago, growing on a fallen tree-fern log. He recognized the growing sprouts as being those of the apple, and he brought one to his home. It grew there for some time and bore fruit. From the original tree he transferred a sprout to his present home, and it has