

**2725. PSIDIUM GUAJAVA!****Guava.**

From Jamaica. Received, through Messrs. Lathrop and Fairchild, March, 1899.

"The Mountain *Guava*, for experiments in plant breeding. This is said to furnish the best preserves of any species growing on the island." (*D. G. Fairchild.*) (¼ pound of seed.)

**2726 to 2730. DIOSPYROS KAKI.****Japanese persimmon.**

From Japan. Received through Prof. S. A. Knapp, 1899.

The following statement published by the Agricultural Society of Japan is worthy of the careful consideration of the American producers of fruit:

*Kaki.* "The Japan persimmon is our most valuable native fruit, and has been abundantly grown from the earliest period in all of our provinces except those where the climate is extremely cold or hot. All these fruits are remarkable for being harsh and astringent before maturity, but some of them become luscious and highly nutritious when ripe, more especially after exposure to frost; others are difficult to free from their original asperity and never become luscious, even when quite ripe. The former are edible in the raw state when ripe and are esteemed among the most delicious fruits; the latter are made into very delicious sweetmeats and dried fruit, in various ways. This tree is also distinguished for the excessive hardness of its wood and for the black color it sometimes acquires when old, like ebony. In our country the Kaki has long been subject to improvement by culture and selection of the best varieties, which are then propagated by grafting. We are now in possession of many fine varieties, differing greatly in size, shape, and quality, some being oblong, like a long worm, others flat, resembling, both in shape and color, a large, red, smooth tomato. The soil most adapted to the planting of the Kaki is a gravelly clay loam, neither too dry nor too damp. A free, open space is necessary. The plants require manuring in the middle of the winter. Night soil is preferable and is applied in a circular furrow dug in the ground around each tree. The trees must be pruned each alternate year in early spring or after the autumn harvest season. This may be done by breaking the branches with the hand without using a knife, because this tree should not be touched with iron. The varieties of the Kaki are only propagated by grafting because seedlings are very slow in bearing fruit, and the fruit is always astringent. The preparation for use of such varieties of persimmons as retain slight acidity when ripe is an important consideration. As soon as the change of color indicates maturity the fruit should be picked and prepared for use, as follows: Immerse in warm water and allow to remain over night, then dip in alcohol or whisky and water, and pack in a half barrel or smaller vessel, according to quantity, and allow to stand, closely covered, for ten days in a room as nearly 75 to 80 degrees as possible, being careful to keep the cover tight continuously. At the end of that time many of them will be ready for use. In some cases it may require a longer time than ten days to mature the fruit. The fruit when mature can be peeled and eaten like ripe apples." (See also Nos. 2889-2891.)

This shipment comprised the following varieties, the descriptions of which were published by the Agricultural Society of Japan:

- 2726.** *Tane-nashi.* Fruit very large, oblong, pointed. Skin bright yellowish color; often nearly or quite without seeds. It is used as a dried fruit, called in Japanese "Korogaki." As soon as the fruit indicates ripening, pick, peel, and dry whole. When dried press flat and pack in a close wooden box and cover. Each box should contain only one or two layers. A white saccharine deposit will soon appear on the surface.
- 2727.** *Yemon.* "Fruit large, round, flattened; skin orange; flesh pale yellow, with few seeds. Prepared for market as follows: As soon as the fruit indicates ripening, pick, dip in warm water with 50 per cent of whisky, then pack in a close cask and cover for ten days." (See above.)
- 2728.** *Hachiya.* "Fruit very large, oblong, pointed, a little flattened at the stem; rich red, black at the end when quite ripe."
- 2729.** *Tsuronoko.* "Fruit medium, oblong, pointed. Skin bright red, with a black mark on the end when quite ripe. Flesh rusty color, spotted with purplish-black dots; sweet, rich in flavor."
- 2730.** *Kuro-Kuma.* "Somewhat smaller than 'Hiya Krune' and flattened at the ends. Juicy and very sweet when ripe."