

The drink is sour, and has in it a large amount of vegetable fat, giving it a peculiar greasy flavor. The bottled fruits keep for months if completely under water, and 'chicha' can be prepared from it at any time. The fresh ones are, however, preferable. No medical properties are ascribed. Should be called to the attention of makers of summer drinks." (*D. G. Fairchild.*)

According to Baillon, the Nance-bark of Mexico is possibly *Byrsonima crassifolia*. Speaking of this genus, which belongs to the *Malpighiaceae* family, Niedenzu says: "The fruit of all the species are probably edible; the Indians of northern Brazil and Guiana use as a stone fruit especially *B. verbascifolia*, *B. crassifolia*, *B. sericea*, *B. intermedia*, *B. pachyphylla*, and *B. spicata*. These fruits are called (probably because of their small nutritive value) *Moro-cy Murecy*, *Murici*, *Murei*, or *Murella*, in French *Mourceller*." Niedenzu also states that some of the species are used for medicinal purposes, tanning, dyeing, and in construction. (See No. 2943.)

2945. ORYZA SATIVA.

Rice.

From Panama, Colombia. Received through Messrs. Lathrop and Fairchild (No. 114), 1899.

"Shortest-kerneled variety known here. Said to have been sent to the States for cleaning, but the mills there failed to remove the thin integument close to the kernels." (*D. G. Fairchild.*)

2946. MOMORDICA CHARANTIA.

Balsam apple.

From Panama, Colombia. Received through Messrs. Lathrop and Fairchild (No. 104), 1899.

"A curious cucurbit grown by the Chinese near Panama, possibly introduced from China. Flowers three-fourths inch across, lemon yellow; vigorous creeper, trained on trellis; fruit, when young, green, with gray blotches; cucumber-shaped, but tapering to a point; foliage luxuriant, leaves small. Fruit, when ripe, a showy orange, with seeds in bright crimson pulp. Whole rind is soft and sweetish. Eaten raw, and cooked as a vegetable. Fruit opens into three valves like a pod." (*D. G. Fairchild.*)

"This plant is nice as a condiment and an ingredient of curries and other table preparations in the Tropics, especially of the Old World, where it is native. It is also grown as an ornamental vine, and for this purpose is sold by American seedsmen, along with an allied species. *Mormordica balsamina*, or Balsam apple." (*Bailey.*)

This fruit is known to the Chinese as La-kwa, K'u-kwa. Numerous forms are cultivated in India, the rainy-season one being called *Kareili*, and the hot-weather variety *Karela*. Edward Willmin suggests that it may be used in salad, as pickles, or in curry. He further says in India the fruit is sliced, then fried. It is necessary to boil it in water first, in order to remove a bitterness.

2947. CONVULVULUS.

From Panama, Colombia. Received through Messrs. Lathrop and Fairchild (No. 112), 1899.

"Grown as sweet-potatoes are grown, in raised ridges, but producing no enlarged roots and running only scantly. The foliage and tips of the shoots are used as greens; boiled like spinach. The plant was found growing in a Chinese garden near Panama and very little information regarding the method of cutting was obtainable. The plants were attacked by a white rust (*Albugo*), and care should be exercised to prevent this disease from spreading to sweet-potatoes in regions where it does not yet exist. (*D. G. Fairchild.*)

2948. CITRUS LIMETTA.

Lime.

From Colombia, South America. Donated by Mrs. L. N. Webb, Takoma Park, Washington, D. C., through Mr. H. J. Webber; received March, 1899.

2949. ACACIA.

From Colombia, South America. Donated by Mrs. L. N. Webb, Takoma Park, Washington, D. C., through Mr. H. J. Webber; received March, 1899.