

late autumn. It is probable that in the United States the cost of gathering the sumac would prevent successful introduction of this culture. Plantations of sumac yield from \$30 to \$40 worth of leaves per acre, and in addition about three-fourths of a ton of fagots." (*Swingle*.)

3140. PISTACIA LENTISCUS.**Mastic.**

From Naples, Italy. Received through Mr. W. T. Swingle, May, 1899.

An evergreen shrub or small tree which grows abundantly about the Mediterranean. An improved form yields a resinous substance called mastic on the island of Chios, and is sometimes used as a stock on which to graft the pistache. In Algeria this plant, there called *lentisque*, is used as a substitute for tanner's sumac (No. 3139), to which it is somewhat related. The leaves contain 11 per cent of tannin, or only half as much as those of sumac. (See Nos. 3111 and 3135.)

3141. CUCURBITA MOSCHATA.**Summer squash.**

From Naples, Italy. Received through Mr. W. T. Swingle, May, 1899.

Charles Naudin. "A beautiful sort, slightly climbing, with round, white-striped, white-fleshed fruits and large silvery seeds." (*Dammann*.)

3142. CICHORIUM INTYBUS.**Chicory.**

From Naples, Italy. Received through Mr. W. T. Swingle, May, 1899.

Asparagus chicory. "An excellent Italian variety, quite different from any other. Leaves and stalks give a most wholesome and refreshing salad when cooked and served cold." (*Dammann*.)

3143. CUCUMIS MELO.**Muskmelon.**

From Naples, Italy. Received through Mr. W. T. Swingle, May, 1899.

Cecola. "Oval, dark green, strongly netted, flesh white, sweet, and of fine flavor. The fruits grow up to 8 to 10 pounds weight." (*Dammann*.)

3144. SOLANUM MELONGENA.**Eggplant.**

From Naples, Italy. Received through Mr. W. T. Swingle, May, 1899.

Black Prince. "Pear-shaped, very early." (*Dammann*.)

3145. CUCURBITA PEPO.**Vegetable marrow.**

From Naples, Italy. Received through Mr. W. T. Swingle, May, 1899.

Neapolitan Portucalean green. (See No. 3132.)

3146. FENICULUM VULGARE.**Fennel.**

From Naples, Italy. Received through Mr. W. T. Swingle, May, 1899.

Morasin. A new variety of sweet fennel, said to be the largest, finest, and sweetest; very thick. Plant with fleshy overlapping leafstalks forming a kind of head, which is bleached by being kept covered with earth. These plants and stalks have a very pleasant, sweetish, aromatic taste, and are eaten raw for dessert in Italy. The seed is usually sown in spring for a summer crop, and late in summer for the autumn crop. It should be sown in rows 16 to 20 inches apart. Seedlings should be thinned at the leafing of the plants to 5 or 6 inches apart in the row. As the plants grow they must be earthed up to keep the stalks blanched.

3147. LYCOPERSICUM ESCULENTUM.**Tomato.**

From Naples, Italy. Received through Mr. W. T. Swingle, May, 1899.

King Humbert red. This is a well-known variety of tomato grown about Naples, Italy. The fruits are bright red, about 1½ inches thick by 1 inch wide, and are especially valued because of their high flavor. They are used in making various sauces and dressings for macaroni and for meats.