

3191. OPUNTIA FICUS-INDICA.**Prickly pear.**

From Taormina, Sicily. Received through Mr. W. T. Swingle, 1899.

This and Nos. 3192 and 3193 are varieties growing along the roadside on Taormina. The plants are nearly spineless, but nothing could be determined as to the character of the fruit.

3192. OPUNTIA FICUS-INDICA.**Prickly pear.**

From Taormina, Sicily. Received through Mr. W. T. Swingle, 1899. (See No. 3191.)

3193. OPUNTIA FICUS-INDICA.**Prickly pear.**

From Taormina, Sicily. Received through Mr. W. T. Swingle, 1899. (See No. 3191.)

3194. OPUNTIA FICUS-INDICA.**Prickly pear.**

From the Botanic Gardens, Catania, Italy. Received through Mr. W. T. Swingle, 1899.

This and the following number are specimens of the spineless cactus growing near Bronte, on the western slopes of Mount Ætna. Nothing could be determined as to the character of the fruit.

3195. OPUNTIA FICUS-INDICA.**Prickly pear.**

From the Botanic Gardens, Catania, Italy. Received through Mr. W. T. Swingle, 1899.

The same as No. 3194.

3196. OPUNTIA FICUS-INDICA.**Prickly pear.**

From the Aternó, Sicily. Received through Mr. W. T. Swingle, 1899. (See No. 3194.)

3197. ZEA MAYS.**Corn.**

From Norfolk, Va. Received through Capt. John Wallace, May, 1899.

Virginia horse tooth. "The home of this kind of corn seems to be the district of seacoast from the capes of Virginia to Hatteras, N. C., and running west not over 40 or 50 miles. Whether the soil and climate of other sections suit it as well I can not say from experience. By far the greater part that is raised to sell is shipped to Europe, mainly to Germany. It is used there for ensilage, and so is not allowed to come to maturity, even if the seasons would permit. It probably requires too long a season for their climate, and would for our Western corn States, but for ensilage it might do, it would seem, for any section of our country. The stalk is large and the blades heavy. It grows very tall, 10 to 15 feet, and generally with but one ear, though we are getting two ears by selection. Both stalk and grain contain more saccharine than in any other kind, except sugar corn, of course, and the ensilage is said to be more nutritious than that made from common yellow and white Western corn.

"Well-drained black land, on which the growth was large black gum, cypress, and poplar, is the best suited for horse tooth corn. This land will bring 60 to 80 bushels to the acre when first cleared, and when well limed will keep up to 50 bushels, but finally settles to from 30 to 40 bushels per acre, though it would easily run up to 60 to 80 bushels again if grass and potatoes were rotated and the manure which should come from feeding stock was used.

"We cultivate in the drill rows 4 to 4½ feet apart and the stalks 20 to 30 inches apart in the rows. We have to use the plow in cultivation and weed with hoes, because the grass grows so fast that the Western plan of using the harrow and cultivator would not keep down the weeds. It might be planted in squares and this flat cultivation used as well as with other corn, but two stalks left to the hill instead of three or four would be better.

"This should certainly make good corn for canning in the roasting-ear stage. The ears are large and the grains so long that it would yield so much more than ordinary corn. Its flavor is excellent, and a little sugar added when eaten would make it equal to the best sugar corn." (*John Wallace.*)