

3352. JUBAEA SPECTABILIS.**Palm.**

From Santiago, Chile. Received through Messrs. Lathrop and Fairchild, June, 1899.

"This is the palm from which the palm honey of Chile is made. This sirup is the most delicious of any I have ever tasted. It is superior, in my estimation, to maple sirup, being milder and not cloying the palate as the latter does. In forty years the trees will be ready to tap for the sap from which this sirup is made. It is a very ornamental palm, but a slow grower. It thrives on poor, very dry soil, and requires very little water. The palm-honey business here has paid very well indeed. Hitherto the palms have been felled, but they can be tapped, I am assured, just as maple trees are tapped." (*D. G. Fairchild.*)

3353. CRYPTOCARYA PEUMUS.

From Santiago, Chile. Received through Messrs. Lathrop and Fairchild (No. 154), July, 1899.

"One of the handsomest shade trees of Chile. Recommended as an avenue tree. Grows well on stony, dry soil. The fruits, as large as small plums, are cooked like chestnuts and eaten. They have an oily, peculiar taste, disagreeable to some, but highly esteemed by others. The tree will stand light frosts and should be placed in California, Arizona, and Florida." (*D. G. Fairchild.*)

3354. TRICUSPIDARIA DEPENDENS.**Patagua.**

From Santiago, Chile. Received through Messrs. Lathrop and Fairchild (No. 153), July, 1899.

"A large, ornamental shade tree, suitable for avenues, with large, bell-shaped flowers. Hardy in Santiago, where light frosts occur; requires a wet soil; is called 'Patagua' in Chile." (*D. G. Fairchild.*) For Florida and California.

3355. CHUSQUEA QUILA.**Bamboo.**

From Santiago, Chile. Received through Messrs. Lathrop and Fairchild (No. 150), July, 1899.

"The so-called 'Quila' of Chile, a species of bamboo, whose solid stems are used in furniture making and whose leaves furnish the principal fodder for large herds of cattle fattened in southern Chile. The canes grow often 30 feet high in good soil, and branch abundantly. In dry soil they are stunted. In both forms the leaves are greedily eaten by cattle. Some varieties coming from the Cordillera are hardy. These are from Santiago, where it sometimes snows and is often below freezing.

"The plants should be started in good, rich bottom land in Florida and southern California. It is a plant suited to waste land, as its forage is of too low a quality to recommend it for general culture. Its tendency to spread and become a nuisance is not considered objectionable here. In dry soil the leaves become spiny and it is doubtful if the cattle will take to it at first." (*D. G. Fairchild.*)

3356. OPUNTIA STRICTA.**Airampo.**

From Santiago, Chile. Received through Messrs. Lathrop and Fairchild (No. 160), July, 1899.

"The *Airampo* of Peru. Brought by Mr. J. Soehrens from near Arequipa, on Lake Titicaca. Hardy to frost; grows in very dry region; 3 feet high; bushy habit; no long spines; flowers yellow; fruit the size of an English walnut. Flesh wine-red acid, used for coloring wines and for making refreshing drinks. Will live in Arizona. No care in planting is required. It thrives best on dry, stony soils." (*D. G. Fairchild.*)

3357. ARISTOTELIA MACQUI.**Maqui.**

From Santiago, Chile. Received through Messrs. Lathrop and Fairchild (No. 170), July, 1899.

The *Maqui* of commerce, with which most of the Chilean red wines and some French wines are colored. The seeds should be started in a seed bed. The plant is a rapidly growing shrub, with handsome foliage. Will stand slight frosts and poor