

3765, 3766. CUCUMIS MELO.**Muskmelon.**

From Constantinople, Turkey. Donated by A. O. Eram, effendi, president of the section of agriculture, ministry of agriculture, forests and mines, through Mr. W. T. Swingle. Received August 5, 1899.

3765. CASSABA OR ALTOURE TOBE.**3766. CHAGNETIC.****3767. CUPRESSUS SEMPERVIRENS.**

From Brusa, Asia Minor. Received through Mr. W. T. Swingle, 1899.

Seed from a particularly fine pyramidal tree in the Mohammedan cemetery at Brusa. For the Southern States.

3768. CUCUMIS MELO.**Muskmelon.**

From Smyrna, Asiatic Turkey. Received through Mr. W. T. Swingle, September, 1899.

*Alloune Bache.***3769. VICIA VILLOSA.****Hairy vetch.**

From France. Received September, 1899. Five tons of seed imported for cooperative field experiments conducted by the Mississippi Agricultural Experiment Station. (See Circ. Agros. No. 6.) Distributed.

3770-3772.

From Sydney, New South Wales, Australia. Presented by Prof. J. H. Maiden, director of the Botanic Gardens, Sydney.

A collection of seeds of the following Australian species of Eucalyptus:

3770. EUCALYPTUS PUNCTATA, GRANDIFLORA.**3771. EUCALYPTUS SALUBRIS.****3772. EUCALYPTUS SALMONOPHILOIA.****3773. POA NEMORALIS.****Wood meadow grass.**

From New York. Received September, 1899.

"The larger forms of this are hardly to be distinguished from *Poa serotina*, and have a similar range. It will, however, grow in a drier soil, excessive moisture being harmful to it. In Montana this species ascends to an altitude of 9,000 feet. At this elevation it is dwarfed in habit, but at lower elevations it becomes taller and affords excellent forage. There are several varieties of this grass in the Rocky Mountains and the Northwest, some of them growing upon the dry foothills and bench lands. The larger forms are well adapted for hay. It is less productive than many others, and its cultivation is not recommended excepting in shady lawns, and then only in the Northern and Middle States." (*Scribner.*) Distributed.

3774. CUCUMIS SATIVUS.**Cucumber.**

From Vienna, Austria. Received through Messrs. Lathrop and Fairchild (No. 256), September 18, 1899.

Moravian, a variety used extensively in Vienna for the manufacture of the *Salzgurken* or salt cucumbers, which are a specialty of Vienna, being made to perfection there. The fruits when full size, but before ripening, are picked and packed in kegs. The skin is left intact and the cucumbers are laid in layers with salt and wild cherry or some other aromatic leaves. A heavy weight is placed on the cucumbers and they are left to ferment fourteen days, after which they are ready for the table. After peeling they are served as a side dish. They are consumed in great quantities in Germany and Austria. These salt cucumbers are also made and used in America, and growers will find this variety valuable for this purpose. (Reprinted from Inventory No. 6.)