

- 6342. CERATONIA SILIQUA.** **Carob.**
From Vilmorin-Andrieux & Co., Paris, France. Received April 22, 1901.
- 6343. QUERCUS ILEX.** **Green truffle oak.**
Obtained through Vilmorin-Andrieux & Co. from Mr. A. Rousseau, Carpentras, Vaucluse, France. Received April 22, 1901.
- 6344. QUERCUS PUBESCENS.** **White truffle oak.**
Obtained through Vilmorin-Andrieux & Co. from Mr. A. Rousseau, Carpentras, Vaucluse, France. Received April 22, 1901.
- 6345. QUEBRACHIA LORENTZII.** **Quebracho colorado.**
From Ronaldo Tidblom, director of agriculture and animal industry, Buenos Ayres, Argentina. Received April 22, 1901.
From the semidesert territories of Chaco and Formosa.
- 6346. ASPIDOSPERMA QUEBRACHO-BLANCO.** **Quebracho blanco.**
Presented by Ronaldo Tidblom, director of agriculture and animal industry, Buenos Ayres, Argentina. Received April 22, 1901.
From the semidesert territories of Chaco and Formosa. The name given by Sig. Tidblom was *A. quebracho* Schlect., which does not appear in the Kew Index.
- 6347. VACCINIUM VITIS-IDAEA.** **Mountain cranberry.**
Presented by Prof. Theodor Erben, of the agricultural-botanical experiment station of Tabor, Bohemia. Received April 25, 1901.
- 6348. RUBUS IDAEUS.** **Raspberry.**
Obtained from France by Mr. G. B. Braekett, Pomologist, U. S. Department of Agriculture.
"This belongs to the *R. idaeus* group. The plant is a strong, upright grower, everbearing in its habit. The fruit is large, red, and of excellent quality. It ripens from July to December." (*Braekett.*)
- 6349. PISTACIA VERA.** **Pistache.**
From Athens, Greece. Received through Mr. D. G. Fairchild (No. 569, March 3, 1901), April 27, 1901.
Female trees. Three-year-old trees budded the winter of 1900-1901 and the preceding winter.
"The pistache is a valuable nut tree, well suited for culture in regions having a hot, dry climate. The nuts sell in this country from 40 cents to \$1.25 a pound, wholesale. They are already extensively used in America for flavoring confectionery and ice creams, and it is confidently expected that they will be widely used as a table nut, to be served like the almond, as soon as they become better known. In the eastern Mediterranean countries, where the pistache is the best known and choicest nut, it is much more used for eating from the hand than for flavoring. These nuts are among the most delicious known, rather smaller than the almond, but more delicate in flavor and a little oilier, somewhat resembling in texture and taste the piñon of the Rocky Mountains. Unlike the piñon and almond, the pistache nut has a shell easily opened with the fingers, since it contains two thin valves, which split open and become nearly separated as the fruit dries.
"The sorts having yellow kernels are most used in oriental countries as a nut to eat from the hand, but the green sorts only are in demand for flavoring, since the public has become accustomed to associating this color with pistaches used for this purpose.
The pistache is a small tree, 15 to 30 feet high, belonging to the same family as the sumac (*Anacardiaceae*). The male and female flowers are borne on different trees, and this necessitates securing both kinds of trees for an orchard, or, what is preferable, that scions of the male sort be grafted on the female trees that bear the fruit. One male tree is said to suffice to pollinate from five to ten female trees. The best method