

**9129. TRITICUM VULGARE.****Wheat.**

From Padi, Saratov government, Russia. Received through Mr. E. A. Bessey (No. 109, July 25, 1902), November 15, 1902.

*Winter wheat.* "A softish, light-colored wheat, with smooth heads. Said to have been originally grown from the Hungarian Banat, but is somewhat darker colored and harder." (*Bessey.*)

**9130. TRITICUM DURUM.****Wheat.**

From Naples, Italy. Received through Messrs. Lathrop and Fairchild (No. 1076). Sample received by mail November 28, 1902; 300 kilos received December 10, 1902.

*Saragolla.* "Wheat grown in the province of Apulia, along the Adriatic coast of southern Italy. This wheat is esteemed by the producers of the famous Gragnano macaroni as the best in the world for the production of a delicate, fine-flavored product. It has not the strength of the Tagaurog varieties, which, owing to the small quantity of native wheat securable, are imported into Italy for semola-making purposes. It has, however, a better flavor, I am told, and the yield of semola from it is greater per weight of grain than from any of the imported hard wheats. It, therefore, sells from 1.25 to 1.75 lire per quintal (100 kilos) higher than imported wheats, which have to pay an import duty as well. Macaroni made from this variety of wheat will not keep as long as that made from Tagaurog sorts and is more liable to the attacks of insects, but for quick consumption (three to six months) it is considered superior, and the gourmets of Naples order their macaroni made of the *Saragolla* wheat. The climate of the region about Foggia, where the best of this variety is said to be grown, is one of the driest in Italy—only 18 inches of rainfall in the year—and the soil is said to be stiff but impregnated with lime—i. e., calcareous. This variety deserves the attention of American macaroni-wheat growers. As it comes from a region where the winters are mild, it will probably not prove hardy as a winter wheat north of the thirty-fifth parallel of latitude. The summer temperature of Apulia is high, but not commonly over 100° F. The heavy rains occur in autumn, spring, and winter." (*Fairchild.*)

**9131. TRITICUM VULGARE.****Wheat.**

From Dzhizak, a town about 100 miles northwest of Samarcand, on the railroad.

Obtained through the Samarcand representatives of Mr. H. W. Dürrschmidt by Mr. E. A. Bessey (No. 118, August 30, 1902). Received December 1, 1902.

*Chal bidai* (or *bugdai*), meaning *steppe wheat*. "This grain is grown on the Steppes without irrigation. The grains are hard, but it is not *T. durum* (according to Mr. Schifron). This variety yields two harvests a year, for it can be sown as either a winter or spring wheat. If the former, the harvest comes in July; if the latter, the harvest comes in September. If sown in the spring, it is sown just as soon as the snow melts. The spring-sown is the most certain to yield a good crop, for the fall-sown must depend upon the rather uncertain snows. This seed, however, is from the fall-sown seed, being obtained in July. It is selected from over 1,000 poods offered for sale and is remarkably clean and free from foreign seeds for this region." (*Bessey.*)

**9132. CITRUS NOBILIS × CITRUS BIGARADIA.****Tangerine.**

From Mustapha, Algiers, Algeria. Presented by Dr. L. Trabut, Government Botanist. Received December 3, 1902.

*Clementine.*

**9133. HORDEUM DISTICHUM NUTANS.****Barley.**

From Fort Atkinson, Wis. Received through Ex-Governor W. D. Hoard, December 5, 1902.

*Hanna.* Grown from No. 5793.

**9134. MUSA TEXTILIS.****Manila hemp.**

From Manila, P. I. Presented by Mr. W. S. Lyon, of the Insular Bureau of Agriculture, to Mr. L. H. Dewey, Assistant Botanist, United States Department of Agriculture. Received December 15, 1902.