

question of the influence of the stock on the scion. The fruit of the Japanese apricot is used principally for pickling purposes. The trees are unusually vigorous growers, heavy bearers, and are considered the best commercial plum trees of the *Ume* class in the nursery region of Ikeda, Japan." (Fairchild.)

9201. PRUNUS TOMENTOSA.

Japanese cherry.

From Tokyo, Japan. Received through Messrs. Lathrop and Fairchild (No. 1015, August, 1902), February 28, 1903.

"A decorative cherry with fruits the size of a large pea and sessile, or nearly so, on the long, slender branches. The fruits are edible, but not of good quality. For breeders and as an ornamental species. The fruits have a considerable amount of pulp on them and are much more delicate than those of the American choke cherry." (Fairchild.)

9202 to 9210. PRUNUS TRIFLORA.

Japanese plum.

From Yokohama, Japan. Received through Messrs. Lathrop and Fairchild (No. 1019, August, 1902), January 6, 1903.

"Fruiting plums of the *Hatanryo* class. Great confusion exists in the nomenclature of these Japanese plums. The *Hatanryo* class is often confused with the *Botanryo*. The early ripening sorts are sometimes called *Hatanryo*; the late ripening kinds *Botanryo*. They are the largest of the true plums of Japan, and have a smooth skin like the European species. Said to be shy bearers and not as profitable for commercial purposes as the *Sumomo* class of small-sized, thin-skinned, soft-fleshed fruit. These *Hatanryos* or *Hatanrios* are somewhat like the *Burbank* and *Wickson* in type. They are hard fleshed, and make the best stewed plums I have ever eaten. A list of the varieties follows." (Fairchild.) (See also Nos. 9222 and 9223.)

9202.

Okutsno.

9207.

Ohatanryo.

9203.

Furugiya.

9208.

Ringotame.

9204.

Nakatesumomo.

9209.

Hakubotan.

9205.

Hachioji.

9210.

Buibotan.

9206.

Suikanomo.

9211 to 9216. PRUNUS MUME.

Japanese plum.

From Yokohama, Japan. Received through Messrs. Lathrop and Fairchild (No. 1020, August, 1902), January 6, 1903.

"One-year-old plants of the *Ume* class of Japanese plums. These are quite different from European and American plum varieties, having a short but distinct pubescence. The fruit is exceedingly sour and is not designed for table use, except in the form of pickles. These pickles are the sourest things I have ever tasted, and are consumed in large quantities in Japan, being pickled with the leaves of a labiate, *Perilla arguta*, which give the plums a reddish color and aromatic taste. They are not much relished by Europeans, because of their intensely sour flavor. This class of plums is well known in America among breeders, but a collection of the different varieties will doubtless be acceptable for purposes of comparison. It is more like the apricot plum than anything else." (Fairchild.)

9217 to 9220. AMYGDALUS PERSICA.

Japanese peach.

From Yokohama, Japan. Received through Messrs. Lathrop and Fairchild (No. 1021, August, 1902), January 6, 1903.

"A collection of one-year-old plants of Japanese peach varieties. There are a number of distinct varieties of these Japanese peaches, and some are fairly sweet and