

**9437. CITRUS AURANTIUM.****Orange.**

From Mustapha, Algiers, Algeria. Presented by Dr. L. Trabut, Government Botanist. Received February 16, 1903.

Seeds of the *Condja* (?) orange. Fruit very large and sweet, four hundred grams or more, resembling the *Jaffna*. One or two seeds of each fruit. It reproduces true to seed.

**9438 to 9444. PHASEOLUS sp.****Bean.**

From Mexico. Received through Dr. Edward Palmer, February 21, 1903. A collection of different varieties of beans, as follows:

**9438.**

*Garbansillo*. From Saltillo. "First-class bean and seems a little different from the one at San Luis Potosi of the same name (No. 9155). When the bean from San Luis Potosi is brought to Saltillo for sale it is objected to because it is said to take more fuel for cooking, and fuel is an object. This is probably due to the fact that the water at San Luis Potosi is hard, while that at Saltillo is soft. This bean is very prolific in this section of the table-lands and is the choice of all who can afford to purchase it. Bought from Jesus Santos Grande, Saltillo, Mexico." (*Palmer*.)

**9439.**

*Vayo-gordo*. From Saltillo. "A first-class bean and a great favorite with the rich. It is said to be very productive in this section, and as it is not very dark in color it might claim recognition in the United States." (*Palmer*.)

**9440.**

*Frijol para la sopa*. From San Luis Potosi. "Not of very good quality, but much used for soups. Apparently a poor quality of *Blanco bolador*." (*Palmer*.)

**9441.**

*Canelo Gordo*. From Saltillo. "A first-class bean which can be had in large quantities at the markets." (*Palmer*.)

**9442.**

*Canelo Chico*. From Saltillo. "A first-class bean; plentiful in the markets. It is used extensively." (*Palmer*.)

**9443.**

*Guadalupano*. From Saltillo. "A bean not much seen on the markets, somewhat resembling the *Borrado*. It is a second-class bean." (*Palmer*.)

**9444.**

*Botador de Color*. From Saltillo. "A third-class bean, and only eaten when others can not be obtained, and then only after boiling and frying in lard." (*Palmer*.)

**9445. SOLANUM sp.****Pepper.**

From San Luis Potosi, Mexico. Received through Dr. Edward Palmer, February 21, 1903.

*Chili guipin*. "Sold in the markets of San Luis Potosi and commonly eaten by the well-to-do. A very hot pepper. Eaten before and with soups." (*Palmer*.)

**9446. PISTACIA LENTISCUS.****Mastic.**

From rocky cliff near seashore, opposite Castello Sonnino, between Leghorn and Castiglioncella, Italy. Received through Mr. W. T. Swingle (No. 124), February 20, 1903.