

18302. ZEA MAYS.**Corn.**

From Callao, Peru. Presented by Mr. C. B. Cisneros. Received March 12, 1906.

18303 to 18309.

From Teheran, Persia. Presented by Mr. John Tyler, United States vice-consul-general. Received March 23, 1906.

Seeds, as follows:

18303. CUCUMIS MELO. Muskmelon.

A white-skinned variety.

18304. CUCUMIS MELO. Muskmelon.

Kharbuzzah. "This is thought to be a corruption of *khar poozah*, *khar* meaning ass and *poozah* snout or nose, possibly on account of its oblong shape. The highest quality of this kind is produced at a village 16 miles north of Ispahan, called Gurg Ab (Wolf Water), being irrigated with water impregnated with alkaline element. The flavor is agreeably sweet and pleasant, and approved by almost every individual taste. When ripe, however, on account of the delicacy of the texture of the skin and the crispness of the inner substance it can not be transported without damage from the place where it is grown. It is said that the vibration caused to the ground by a horse cantering within a few yards will split it up, and that to pierce it with a pin is sufficient to make a circle of cracks. Such as are brought to Teheran, and those taken to towns nearer the area of growth, are cut before they are ripe and consequently lose much of their delicacy of flavor. The principal supply for the Teheran market is produced from 12 to 30 miles away, and the fruits are of various qualities, according to the soil and water supply. None are grown in the immediate vicinity of the city. The color of the *Kharbuzzah* in the best qualities is a pale yellow, but there are some nearly white or of a cream color." (Tyler.)

18305. CUCUMIS MELO. Muskmelon.

Tilabee (Desired). "In shape a spheroid, of a greenish tinge both inside and out, although some are inclined to yellow. When good, their flavor is pleasant and rather sweet. If, however, they are deficient in sweetness, sugar may be added with advantage. In this they differ from the *Kharbuzzah*, which is not improved by sugar; in fact, many people eat it with pepper and salt. Their average weight is from 4 to 5 pounds, and I do not think that I have ever seen one that exceeded a batman (6½ pounds)." (Tyler.)

18306. CUCUMIS MELO. Muskmelon.

Garmack (Little heat). "This variety resembles in shape, size, and flavor, though not so sweet, the *Tilabee*. It is less delicate in texture, and if of a poor quality is not much better than a Swede turnip; but as it is the first to come to market it finds considerable favor. If, however, it lacks sweetness its flavor coalesces very well with pounded sugar." (Tyler.)

18307. CUCUMIS SATIVUS. Cucumber.

Persian Khear. "A smooth-skinned variety about 5 or 6 inches in length, and the larger 6 or 7 inches in circumference. They are crisp in texture and pleasant to the taste. I think they are a little sweeter than ours, and consequently preferred by the natives. These plants, both melons and cucumbers, are planted on the margin of a trench with a bank about 4 feet wide when quite dry for the plant to lie upon, for if the fruit comes in touch with the irrigation water it brings on the rot." (Tyler.)

18308. CITRULLUS VULGARIS. Watermelon.

Andwānah. "Probably a corruption of *Hind-danch*, meaning Indian grain or seed, partially confirming the common belief that it was originally brought from India, although it has been extensively cultivated in Persia for centuries. In some districts of eastern Persia it attains an immense size, weighing upward of 100 pounds, but in Teheran it rarely exceeds a third of that weight. Being very cheap in price, it is looked upon as a generous addition to the diet of the poor." (Tyler.)