

**20800. PHOENIX DACTYLIFERA.****Date.**

From Washington, D. C. Received through the California Fruit Company, April 8, 1907.

"*Deplet Noor* dates for the propagation of seedling date orchards in the Southwest." (*Swingle*.)

**20801 to 20805. RHEUM spp.**

From Cornhill, Liverpool, England. Received from The Cooperative Bees (Limited) through Mr. David Fairchild, April 1, 1907.

**20801. RHEUM COMPACTUM.****20804. RHEUM TATARICUM.****20802. RHEUM OFFICINALE.****20805. RHEUM ACUMINATUM.****20803. RHEUM MACROCARPUM.**

For cooperative experimental work on production of new rhubarb varieties with Mr. J. B. Wagner, Pasadena, Cal. (*Fairchild*.)

**20806. SOLANUM TUBEROSUM.****Potato.**

From Erfurt, Germany. Received from Messrs. Haage & Schmidt, April 6, 1907.

*Mäuschen*. "A potato highly esteemed in Germany and by Americans abroad for its fine texture and good flavor. It is about the size of a full-grown mouse and has much the appearance of one, whence the name. Its shape and firmness make it very desirable for salads.

"Imported on request of several parties to determine whether it will retain its high quality after several generations in this country." (*Fischer*.)

**20808. CANARIUM COMMUNE.****Tropical almond.**

From Buitenzorg, Java, Dutch East Indies. Presented by Dr. M. Treub, director of the Department of Agriculture, April 2, 1907.

"There is probably not a more beautiful avenue tree in the world. The most beautiful avenue in the famous Gardens of Buitenzorg is of this species, and for this purpose alone it is worthy of the consideration of the landscape gardeners of the western Tropics. Avenues of this tree should be planted in Porto Rico, Cuba, and especially on the Canal Zone.

"Aside from its value as an avenue tree, its nuts have found a use in the Dutch East Indies in the preparation of a substitute for mothers' milk. The researches of Dr. W. G. Boorsma have shown this to be of unusual value for infants.

"To prepare the emulsion which is the principal ingredient of this baby food, the meat of the nut is removed from the shell, and also the thin skin which surrounds it, by putting it in hot water. These kernels are put in a mortar with an equal weight of milk sugar and are pounded up together into a dough-like mass, which is gradually mixed with a larger and larger quantity of water. The grinding of the kernels is assisted by the hard crystals of the milk sugar. After filtering through a cloth which has been washed in boiling water, the mass of kernels and sugar are wet with water again, and again pressed. This process may be repeated several times. The wet emulsion is added to cows' milk and the mixture sterilized. The oily layer which separates itself and lies on top of the sterilized preparation can be again mixed with the milk by vigorous shaking until only a few flocculent masses remain attached to the sides of the flask.

"See Dr. W. G. Boorsma, in 'Oorspronkelijke Bijdragen.—Lahmann's 'plantaardige melk' en kanarizaden-emulsie als toevoegsel tot de melk voor zuigelingen. (Geneeskundig Tijdschrift voor Ned.-Indië Deel, XLI, afl. 4.) Batavia Jav. Boekh. & Drukkerij, 1901. Also in kanarizaden-emulsie als toevoegsel tot voor zuigelingen bestemde koemelk. (Geneeskundig Tijdschrift voor Ned.-Indië Deel, XLV, afl. 1.) Batavia Jav. Boekh. & Drukkerij, 1905. As species of *Canarium* occur in the Philippines, this use of their seed should be called to the attention of Americans in Manila.

"This new vegetable fat is, furthermore, perhaps worthy of the attention of American pharmacologists." (*Fairchild*.)