

26238 to 26240—Continued.**26238—Continued.**

better than any of the American kinds, and in addition to being a good cropper, it is very ornamental and may be used with good effect for covering wild rockery and rough banks.'” (*Swingle.*)

26239.**Raspberry.**

November Abundance. “This is said to produce ‘a good supply of fruit during September and onwards.’” (*Swingle.*)

26240.**Raspberry.**

Superlative. “Said to be a good dessert berry, of red color, large size, and of excellent flavor, readily picked on account of its long stalks.” (*Swingle.*)

26241. BRASSICA OLERACEA CAPITATA L.**Cabbage.**

From Dalny, Manchuria. Presented by Mr. A. A. Williamson, vice-consul in charge. Received November 15, 1909.

“The Manchurian cabbage is one of the chief articles of diet of the inhabitants of these regions. It is particularly tender, succulent, and well flavored. These are a few of the first seeds, which only ripen in the spring.” (*Williamson.*)

26242. QUERCUS AEGILOPS L.**Oak.**

From Patras, Greece. Presented by Hon. F. B. Wood, British consul. Received November 16, 1909.

Valonia. “The valonia oak derives its name from a Greek word signifying acorn. The valonia produces fully two or three times more than the ordinary oak. The term ‘valonia’ used commercially does not apply to the acorn but to the cup which contains it, which when ground is used for tanning purposes. The cup is a bright drab color, which it preserves as long as it is kept dry; any dampness injures it, as it then turns black and loses both its strength and value. The more substance or thickness there is in the husk or cup the better it is for commercial purposes.

“Valonia without the acorn (which is only of use for feeding swine, etc.) is worth about £8 to £10 per ton, but the finer quality sometimes fetches £2 or £3 more. In former years the article was worth double the above figures, but chemical and other substitutes used for tanning purposes have brought its value down to a point which scarcely covers the expense of picking and getting ready for shipment.

“The valonia oak flourishes almost exclusively in the Levant; Greece, several islands in the Aegean Sea, Crete, and Asia Minor are its favorite localities. There it thrives in great profusion and in every variety of soil and climate, being affected by neither severe heat nor great cold. In the plains of Elis in soft, heavy, rich soil the valonia displays all its beauties, and in perfect similarity to its congener growing on the barren and stony mountains of Acarnania and Laconia.

“The tree is very beautiful with its great outspreading branches and delicate foliage; it reaches in many instances a height of 60 feet and a girth of 15 feet 3 or 4 feet from the soil. In appearance it resembles the ordinary oak and has many of the latter’s characteristics, forming occasionally great distorted boles. It produces the oak apple, and the mistletoe grows on it plentifully.

“The valonia tree can scarcely be called deciduous, for although the leaves attain a withered and brownish look in winter, only a certain proportion are cast before the fresh shoots appear in the early spring.

“The finest valonia forest I know of exists in the province of Achaia, between Patras and Pyrgos. In length it measures some 10 miles and in breadth about 4 or 5. The trees in most instances must be several centuries old.

“The manner of collecting valonia brings one back almost to patriarchal days. The Greek peasantry are for the most part and to a great extent nomadic. In the