

**27779 to 27788. CUCUMIS MELO L. Muskmelon.**

From Greece. Presented by Mr. Alfred L. Crowe, British vice consul, Zante, Greece. Received April 20, 1910.

Seed of the following; notes and names by Mr. Crowe:

**27779 to 27784.** From Cephalonia.

<b>27779.</b> <i>Bekeeria.</i> Large winter melon.	<b>27782.</b> <i>Good Cassaba.</i>
<b>27780.</b> <i>Cassaba.</i>	<b>27783.</b> <i>Black.</i>
<b>27781.</b> <i>Black Cassaba.</i>	<b>27784.</b> Winter melon.

**27785 to 27788.** From Zante.

<b>27785.</b> (No name.)	<b>27787.</b> Red.
<b>27786.</b> White.	<b>27788.</b> (No name.)

“*Directions for planting.*—The ground must be most carefully prepared (almost sifted) to a depth of about half a fathom (3 feet); then divided into 3-foot squares. In these squares horse dung or other pure animal manure, such as dung of goat or sheep, at least 2 years old, and well hand picked, is spread with the hand in each square at a depth of about 25 inches. Throw about 20 pounds of manure in each square and cover with a little earth, over which put another 10 pounds of manure and cover again with good earth. Plant the seed with the fingers at the depth of about 2 to 2½ inches. The best season for planting is the middle of April. Before planting the seed put it in thin muslin, well tied, and then in a plate or dish full of water, in which you leave it for about twenty-four hours to soak; then bury the seed, as it is in the muslin, in manure until it begins to sprout, when it is ready to plant.” (Crowe.)

**27789 to 27790. CHRYSOPHYLLUM CAINITO L. Star-apple.**

From Culebra, Canal Zone, Panama. Presented by Mr. Alfred Dyer. Received April 28, 1910.

“This seed is from the same variety, but from different localities.” (Dyer.)

See No. 27572 for description.

**27791. PRUNUS CERASUS MARASCA (Host) Schneider. Marasca cherry.**

From Dalmatia. Purchased from Mr. Ludwig Winter, Bordighera, Italy. Received May 2, 1910.

“The term ‘*Maraschino*’ or ‘*Marasco*’ is the name of a liquor which is distilled from cherries. This appears to be a well-known product in Dalmatia, and possibly also in other portions of southern Europe. The cherries used for this purpose are commonly known as ‘*Maraschino*’ cherries. This name, also the names ‘*Marasquin*,’ ‘*Marasca*,’ and ‘*Marasco*,’ are given by Le Roy, a leading French pomological authority, as synonyms of a variety the accredited name of which in France appears to be ‘*Griotte á Ratafia (Petite)*.’ This name signifies a liquor made from small black cherries. Whether in popular usage the name ‘*Maraschino*’ is applied to other varieties than this one does not appear.” (H. P. Gould.)

“The exact botanical status of the *Maraschino* cherry is uncertain. It has been variously placed by different botanists, some considering it a form of *Prunus cerasus*, while others look upon it as a form of *P. acida*. Still others have classified it otherwise.” (W. F. Wight.)