

28637 to 28642—Continued.

28637 and 28638—Continued.

28637. Seeds.

28638. Cuttings.

“While I can not speak authoritatively upon the subject, I will give my opinion, which I believe will be found substantially correct upon investigation. Elqui raisins are made from the ‘Italia’ grapes. These are lemon yellow in color, long-oblong in shape, agreeably sweet, exquisitely flavored, have thin skins and semitransparent, long, slender bunches, a fruit which makes excellent raisins even when left hanging on the vine after maturity. The seeds vary. Some fruits are seedless; others in the same bunch have chaff seeds; others one, two, three, and rarely, but sometimes, more. I think neither machines nor shade are employed in drying raisins in Chile, nor are they steeped in boiling water or any sort of lye, nor are they dried on the plant. They are simply picked and sundried upon mats, trays, or shallow baskets. Their flexibility is natural and not due to sweating. The natural dryness of the climate is quite sufficient to dry them to perfection either in the shade or sun. The latter method is quicker and better, as it leaves the raisins softer. These vines are prolific bearers and the grapes are highly esteemed as extra fine and juicy table grapes.

“In view of the fact that all fruits, grains, etc., of a similar appearance are vulgarly called the same, I have an idea that the Elqui Italia is, or may be, a class by itself, a Chile strain of the Italias introduced from Italy. I have seen very many kinds of Italia grapes grown in central Chile, principally for consumption while fresh. There are other classes preferred for wines and brandy. All these have the same general appearance and are called alike, but show marked differences in plant and fruit. The Elqui grape for making raisins, however, is above competition.”
(*Husbands.*)

28639 and 28640. “*Pastilla.* It is from these grapes that the famous Chile brandy called ‘Pisco’ is distilled.” (*Husbands.*)

28639. Seeds.

28640. Cuttings.

“Pisco originated at a seaport just south of Callao, Peru, named Pisco. The liquor was sold in a jar about 30 inches high, mouth about 6 inches in diameter made so that it could not stand up. This jar was made by the Spanish upon models of the Incas. The brandy was placed within this piece of pottery new and unrefined; often buried as a refining process. I believe the plants came originally from Peru.” (*Husbands.*)

28641 and 28642. “*Negra* (black). It is from these grapes that the celebrated Elqui red wine is made.”

28641. Seeds.

28642. Cuttings.

28643 and 28644.

From the Andean Highlands near Cuzco, Peru. Presented by Mrs. Franklin Adams, Washington, D. C. Received August 10, 1910.

Seeds of the following:

28643. ZEA MAYS L.

Corn.

28644. CHENOPODIUM QUINOA Willd.

Quinoa.

See No. 28634 for previous introduction.