

**28825**—Continued.

“In appearance khat is a dark-green shrub of thick foliage, its elliptical leaves varying greatly in size, color, and texture in individual plants. In general the mature leaves will average from  $1\frac{1}{4}$  to  $1\frac{5}{8}$  inches in length, and from three-eighths to five-eighths of an inch in width, according to the locality in which they are grown.

“Khat is grown altogether from cuttings. Cultivation of it is simple and original. The field is first flooded until the soil has absorbed all the water it can hold; care is taken that the water brings in no sand with it. It is then well mixed with sheep and goat manure and left to ‘ripen’ for a few days. When the ground is sufficiently dry and ‘ripe’ they set out the cuttings in shallow holes from 4 to 6 feet apart, with space enough between the rows for pickers to pass easily (usually  $2\frac{1}{2}$  to 3 feet). The cuttings grow rapidly and spread widely. They are given shallow hoeing for the first year, by which time the shrub is about 2 feet high, with a spread of perhaps 18 inches. Soft earth is then piled up about the base to conserve all moisture, and the leaves become more numerous. Though it is customary to begin picking the leaves when the plant is a year old, this may not always occur. The Arab follows a different rule. When he sees the leaves being eaten by the birds, he knows they are ripe and of good flavor for the market.

“The khat caravans arrive daily at Aden about 11 a. m. The British Government provides rooms for the storage and sale of the shrub, which later is taxed according to weight. On every 25 pounds of the high-grade kinds the tax is \$0.3244; on the low-grade product (which is used by the common people) the tax is \$0.3244 for every 20 pounds. The only reason advanced for the higher tax being placed on the cheaper khat is that its use is more common and therefore the more to be discouraged.

“Khat is used universally throughout all Arabia. There is no coolie too poor to buy his daily portion of this plant. It is the great fact, next to their religion, in the everyday life of the people. The expense to the native is out of all intelligible proportion to his income, and can only be explained as the Arabs explain it, to wit: that without khat they would not consider life worth living, nor would they ever achieve the energy to do any sustained or arduous work.

“The Arab of Aden who earns 30 cents per day spends at least half of it for khat. In Hodeida the man earning the same wage will average 10 cents per day for the support of his family and expend the other 20 cents wholly on khat. Among the better class the proportion of expenditure is not so high, but it is at least 25 per cent of their incomes, and some of the wealthy will spend several dollars per day for their favorite passion. The fresh leaves and tender stems are always chewed, never brewed or made into any sort of beverage. Nothing is known in Arabia of the chemical constituents of khat.” (*Moser.*)

See No. 24714 for previous introduction.

**28826. PASSIFLORA EDULIS Sims.****Passion flower.**

From Melbourne, Australia. Presented by Mrs. Alexander Graham Bell, Washington, D. C. Received September 29, 1910.

“Passion fruit will grow in the States; it prefers a loose sandy-loam soil, but must be high enough up to be out of the reach of frosts, and near the sea for preference, within, say, 10 miles. It requires plenty of manure and should be grown on a wire trellis, that is, an ordinary fence with posts 15 feet apart. In place of having the wire as in the fence, nail a crosspiece about 18 inches long on the top of each post and run two wires along this crosspiece. Train the vine up by the main stem until the wires are reached, then run an arm out each side along the wires. The lateral growths will hang down like a curtain and the fruit bears on this lateral growth. Plant vines 15 feet apart, one between each two posts; train vines up a stick until they reach the wire. Rows to be 15 feet apart. The best manure for them is composed of 7 hundredweight