

33205 to 33234—Continued.

33215 to 33218. *AMYGDALUS COMMUNIS* L.

Almond.

33215. "*Malagueña*. This is the famous Jordan almond, which is exported so largely from Malaga. I was told at the American consulate that some \$800,000 worth of almonds had been exported from the port of Malaga alone during the year 1911. These exports consist largely of the *Malagueña* variety. Jordan almonds are classified by the wholesale dealers as to number per ounce. They run from 15 to 30 or more per ounce. The English market takes the very large size, the American market taking most of the 30's and other small sizes. Out of 100,000 boxes only three or four hundred would be as large as 15 to 16 to the ounce. This is called the export variety by the cultivators around Malaga, after the Spanish word 'exportacion.' It is grown in very dry situations and is properly speaking a dry-land crop of very great importance. Pedro Giraud, from whom the plants were secured, says of almonds in general that they give best results in warm, dry, rocky, limestone soils."

33216. "*Almendro de Esperanza*. A variety of almond recommended for culture by Mr. Giraud."

33217. "*Almendro de la P.* This is said to be a large, early variety of almond."

33218. "*Almendro del Desmayo*. This is an especially valuable variety of almond for testing on account of its hardness. Pedro Giraud says: 'The variety of almond *del Desmayo* is the most resistant to frost, which is caused by the peculiar attachment of the flower, which is turned downward, its corolla and sepals protecting it against the action of frost, in this way insuring the fertility of this sort when all other varieties would have their crops destroyed.'

33219 to 33221. *AMYGDALUS PERSICA* L.

Peach.

"As to these three varieties of peaches no definite information was available, but as the Spanish peaches are famous for their quality, any variety which is propagated is likely to be good."

33219. "*Vanqueur*."

33220. "*Campiel Amarillo*."

33221. "*Tempeanos Junio*."

33222 and 33223. *PRUNUS AVIUM* L.

Cherry.

33222. "*Garrafal*. A giant cherry having firm, sweet flesh."

33223. "*Garrafal le Grand*. Another large variety of cherry, possibly of French origin. Said to ripen in June."

33224. *PRUNUS DOMESTICA* L.

Plum.

"*Ciruela de Fraile*. A variety ripening in June, said to be of excellent quality."

33225. *OLEA EUROPEA* L.

Olive.

"*Gordal* or *Sevillana*. This is the famous variety which yields the large, green, pickled olives so common in America. It is largely cultivated in the zone immediately about Seville, where its culture is said to succeed better than in any other part of Spain. They run from about 70 to 200 per kilo, or about 30 to 90 to the pound. These enormous olives are of beautiful appearance, but by the Spaniards are not considered to be of as good quality as some