

proportion of starch also is abundant, so that it can be brought to market at so cheap a rate as to admit of being employed by the calico printers in place of potato starch.

“The Kew Bulletin for 1889, page 17, quotes from letters from Dr. Trimen, Director of the Botanic Gardens in Ceylon, pointing out that the pods when young are not poisonous, but may be eaten like French beans. He wrote: ‘They are quite new to Ceylon * * *. The young pods served like French beans are an admirable vegetable, tender and sweet * * *. What constitutes their superiority over the ordinary French beans is the absence of any fibrous string along the sutures of the pod. The large size is also an advantage; they are often 10 or 12 inches long.’

“In Jamaica the seeds are generally sown in March or April. But they can be sown at any time. At Hope Gardens seeds were sown in September. The pods are ready for use as French beans seven months after sowing, and when pods are quite ripe, nine months after sowing, the yams are fit to dig. From one seed sown at Hope Gardens five yams were dug weighing altogether 14 pounds. They generally vary in size from 1 foot to 18 inches long and 4 to 6 inches in diameter.” (*Bulletin No. 44 of the Botanical Department of Jamaica, June, 1893, p. 4.*)

33259 and 33260.

From Para, Brazil. Presented by Mr. Walter Fischer, Campo de Cultura Experimental Paraense. Received March 29, 1912.

Seeds of the following, taken from fruits brought in by Mr. Fischer:

33259. LECYTHIS USITATA Miers.

Sapucaia nut.

“This is a large tree of the monkey-pot family, native of forests in the region of the Amazon. It has large, urn-shaped fruits of a hard, woody texture, about 6 inches in diameter, with lids measuring about 2 inches across. When ripe the lid separates from the capsule, emitting a sharp sound, which when heard by the monkeys is a signal that the nuts are falling and a scramble and fight to be the first to obtain them ensues; on this account few are left for the trader, and the export is consequently small. The common name of monkey-pot is applied to the capsule when empty.” (*Dictionary of Popular Names of Economic Plants, John Smith, 1882.*)

See No. 25435 for previous introduction.

33260. THEOBROMA GRANDIFLORA (Willd.) Schum.

Cupuacú.

“This is a very common fruit here. Its odor and taste may be somewhat nauseating to some, at least if received in too large quantities, but it is really a very luscious fruit. It is used here considerably for making jellies and preserves, which have an aftertaste which may not be liked at first, but which, like that of the guava, when once acquired would become very popular.” (*Fischer.*)

Distribution.—Damp shady places in the forests of the Amazon Valley in the provinces of Amazonas and Para, in Brazil.

33261. EUGENIA sp.

From Para, Brazil. Presented by Mr. Walter Fischer, Campo de Cultura Experimental Paraense. Received March 29, 1912.

“This is a small-sized tree about 6 inches in diameter and 20 feet high. The fruit is bright red like a wild goose plum and of the same size. The peel or rind is somewhat thick, but edible like the soft juicy pulp that surrounds the one or two large hairy seeds; the flavor is slightly resinous and also suggests strawberry. It makes a good sauce when stewed and is also very good raw.” (*Fischer.*)