

34611 to 34615.

From Rome, Italy. Presented by Dr. Gustav Eisen, California Academy of Sciences, San Francisco, Cal. Received November 18, 1912.

Quoted notes by Dr. Eisen:

34611 and 34612. FOENICULUM VULGARE Hill.

Fennel.

34611. "*Messina finocchio* is somewhat similar or rather related to the sweet fennel, but differs in so many respects that I presume it to belong to a distinct species, or at least to a very distinct variety. It is a spring, fall, and winter plant, and is eaten from September 15 to about April 1. It loves a moderately damp and warm climate, such as the one in Italy, e. g., California and southern United States, and will probably succeed even in other States. The part eaten is the lower part of the stalk, as in celery, but the edible part is globular in the best variety, not oblong, as in celery. The interior solid part is the best, the outer leafstalk being cut away. In order to be tender, the plant must be heeled up, just like celery, either with earth or matting.

"Plant in beds under cover, beginning in July, and continue to February and March. It takes about four months to mature. When 6 inches tall, transplant in beds or rows about 12 inches apart, in rich, mellow soil. As it grows, heel up with soil, so as to bleach the lower part. Those planted in beds in July and August are eaten in September, October, and November. Those planted in February are eaten in April and May. In Rome I notice general planting in gardens, 12 inches each way, in October. The plants are then 12 inches tall. A good finocchio should weigh a pound, more or less. The inner, tender, white part is eaten raw, stewed, boiled, or roasted. It is delicious raw, like celery. Requires the same soil as celery. The richer the soil the better the result."

34612. "*Roman finocchio.*"

34613 and 34614. CAPSICUM ANNUM L.

Red pepper.

34613. "*Ercole Giallo* or *Golden Hercules*. Some reach the length of 6 inches, by 4 inches diameter, thickness of flesh from $\frac{1}{8}$ to $\frac{1}{4}$ inch. Sweet, tender, can be eaten raw, like an apple, or stewed, boiled, roasted, fried in oil, etc. For three months these giant peppers are our best vegetables, and in Naples you see whole cartloads sold on the streets. There is rarely even a trace of heat. Frequently as juicy as an apple. The Golden is, in my opinion, the best, and I have eaten it raw every day for three months without any ill effect."

34614. "*Rosso.*"

34615. HIBISCUS MUTABILIS L.

"Japanese rose hibiscus. This superb plant, growing to a large shrub or small tree, is now in the garden of the Museo delle Terme in Rome and was planted some 300 years ago by Michael Angelo, or, as some say, by the Pope Giulio III. The flowers are beautiful rose and as large as a saucer, 6 inches or more across, very flat, single. When the seed was obtained the plant was covered with hundreds of flowers, the shrub being about 10 feet or more high. It differs from any hibiscus I have ever seen in California or Mexico. A splendid plant for the lawn."

34616. CITRUS sp.

From Bangkok, Siam. Presented by Mr. M. de S. Macarthur. Received November 19, 1912.

Cuttings.