

35039. CYMBOPETALUM PENDULIFLORUM (Dun.) Baillon.**Sacred ear flower.**

From Guatemala, Guatemala. Presented by Mr. George A. Bucklin, American consul general. Received March 13, 1913.

"*Orejuela*." A very interesting annonaceous plant, the flowers of which when dried were used by the Aztecs to flavor their chocolate, and the identity of which has but recently been discovered by Mr. W. E. Safford, of the Bureau of Plant Industry. For a full account, see the annual report of the Smithsonian Institution for 1910, pages 427 to 431.

35040. BORASSUS FLABELLIFER L.**Palmyra palm.**

From Madras, India. Presented by Mr. H. E. Houghton, superintendent, Agricultural Society of Madras, through Mr. José de Olivares, American consul. Received March 14, 1913.

"An erect palm, 60 to 70 feet high, with a stout trunk and fan-shaped leaves, indigenous to the dry region of Ceylon, India, and Africa. It is naturally suited to a rather dry climate; is extensively cultivated for the fruit and leaves. The large black fruits are borne in a cluster at the base of the leaves. The nut contains a refreshing sap much relished as a cooling drink. The kernels or young seeds are much used as an article of food, being sold in large quantities in the bazaars during the months of April and May. The sap obtained from the flower spathes is collected in large quantities and either fermented and made into '*toddy*' or '*arrack*' (an intoxicating drink) or boiled down for making sugar or jaggery. The leaf blades are used for making fans, baskets, buckets, etc., while the leafstalks and midribs furnish an excellent brush fiber, which forms an article of export. To obtain the latter, the trees are stripped of all but three leaves once in two years. The trunk yields a hard and most durable timber and the husks are in demand for fuel. Among palms in the East the Palmyra ranks next in importance to the coconut, and the area under cultivation in Ceylon is estimated at approximately 40,000 acres, while that in Tinnevely is said to be about 60,000 acres. It is propagated from seed, which is sown in situ in holes made in sandy soil. In about 10 years from sowing the palms should be in flower, when they may be used for drawing toddy and making sugar. When grown for fruit, an average return of about 3,500 nuts per acre may be obtained." (*Macmillan, Handbook of Tropical Gardening.*)

Distribution.—A tall palm often 70 feet high, cultivated throughout India and eastward through the Malay Archipelago; also in tropical Africa.

35041. LANSIUM DOMESTICUM Jack.**Duku.**

From Buitenzorg, Java. Presented by the director, Botanic Garden. Received March 14, 1913.

For previous introduction, see S. P. I. No. 34976.

35042. MAMMEA AMERICANA L.**Mam mee.**

From Santa Fe, Isle of Pines. Presented by Mrs. E. A. Haines. Received March 5, 1913.

35043. XIMENIA CAFFRA Sond.

From South Africa. Presented by Mr. J. Burtt Davy, government agrostologist and botanist, Union of South Africa, Department of Agriculture, Pretoria. Received March 15, 1913.

"*Zuur pruim*. An edible fruit useful for jellies. It grows in semiarid, subtropical localities, such as the Transvaal bush veld." (*Davy.*)

See S. P. I. No. 27015 for previous introduction.