

**35901. STIZOLOBIUM STANS (Welw.) Kuntze.***(Mucuna stans Welw.)*

From Pungo Ndongo, Angola. Presented by Mr. J. Gossweiler, Loanda, Angola, at the request of Dr. Otto Stapf, Royal Botanic Gardens, Kew, England. Received July 29, 1913.

*Distribution.*—A much-branched erect shrub, 5 to 6 feet high, found in the highlands of Angola.

**35903. MANGIFERA INDICA L.****Mango.**

From Manila, Philippine Islands. Presented by Mr. O. W. Barrett, chief, Division of Horticulture, Bureau of Agriculture. Received August 4, 1913.

“*Carabao*. Said to come true from seed.”

See S. P. I. Nos. 24927 and 25659 for previous introductions.

**35904. COUMAROUNA ODORATA Aublet.****Tonka bean.***(Dipteryx odorata Willd.)*

From the Solorzano Cacao Estate at Borburata, near Puerto Cabello, Venezuela.

Received through Mr. H. Pittier, of the Bureau of Plant Industry. Received July 29, 1913.

“This tree was introduced less than 20 years ago as a tentative shade for cacao. When the first lot came into bearing it was found that they were far more productive as a crop producer than even cacao itself (I was told that last year’s crop sold at \$500 a hundredweight, or \$5 a pound), so the plantation has been extended along the foot of the hills all around the Solorzano estate. As a shade tree the species was not successful; it does not rise high enough to allow good ventilation, and its foliage is too dense. The leaves are smooth and composed generally of four petiolulate, alternate ovate leaflets, borne on a broadly winged petiole. The flowers are purplish pink and grouped together in short, rounded, terminal racemes. There is seldom more than one fruit to each raceme, an egg-shaped pod, with a smooth, resisting, yellowish skin and a fleshy-spongy mesocarp, the flavor of which is rather agreeable to smell and taste. Each pod contains one of the black elongated seeds known as the tonka bean, which contains the alkaloid known as coumarin, extensively used in perfumery. The Venezuelan tonka bean is apparently what is commercially known as the English tonka bean. Its native country is in the little-known tract embracing the headwaters of the Orinoco and the northern reaches of the Amazon River. The Venezuelan annual crop is exported through Ciudad Bolivar, after having gone through a process of curing, which consists of soaking the beans in rum for about 12 hours and drying them again by exposure to the sun. They then become covered with a thin, white, minutely crystalline coating and so acquire their characteristic perfume.” (*Pittier.*)

**35905. MYRISTICA FRAGRANS Houttuyn.****Nutmeg.**

From the Solorzano Cacao Estate at Borburata, near Puerto Cabello, Venezuela.

Received through Mr. H. Pittier, of the Bureau of Plant Industry, July 29, 1913.

“A medium-sized tree, 30 to 50 feet high, native of the Molukkas. The nutmeg of shops is the hard brown oval kernel of the fruit. Immediately surrounding it is the scarlet aril, or mace, in the form of a net, next to which is the thick, fleshy, juicy husk. The pale-amber fruit much resembles a peach or an apricot in form and appearance. When ripe, the husk splits and discloses the nut covered with the mace. The nuts drop to the ground, when they are collected and separated from the mace; both are then dried separately in the sun or in heated sheds. The nuts are graded for export; 70 to 120 or more go to the pound, these fetching at present (1910) in London