

38291 and 38292—Contd. (Quoted notes by Commander Stearns.)**38292.** *CARICA PAPAYA* L. Papayaceæ.**Papaya.**

"The mummy-apple tree is very prolific in Samoa. Any land that is cleared, no matter where its location, unless immediately put in cultivation, will be covered in a few months with a thick growth of mummy apples. It has been suggested that the mummy-apple seeds were carried by birds, but they grow so prolifically that this seems almost impossible. I have known tracts of land cleared in Samoa and inside a year to be so thick with mummy-apple trees that a man could not walk over the land without cutting his way through, the mummy-apples being so closely spaced and coming up without apparent cause. Mummy-apples are used here as a fruit for breakfast. The seeds are eaten by many as an aid to digestion, as they contain a digestive somewhat similar to pepsin; the fruits are also baked like squash. The flesh is used to flavor ice cream, as a diet for the sick, in fruit salad, and in a number of other dishes, so it is a rather valuable fruit to us."

38293 and 38294.

From Lamao, Bataan, Philippine Islands. Presented by Mr. P. J. Wester, horticulturist, Division of Horticulture, Lamao Experiment Station. Received May 25, 1914.

38293. *CITRUS HYSTRIX* DC. Rutaceæ.

"*Cabuyao*. A thorny tree from 6 to 12 meters in height, with a rather dense rounded head, frequently with drooping branches; young growth more or less purplish, smooth; leaves 16 to 24 centimeters long, ovate, acute, smooth, shining, lighter below than above, crenate; petioles 8.5 to 12 centimeters long, broadly winged, the area of the wings frequently exceeding the leaf area; fruit variable, from oblate to pyriform turbinate or oblong, smooth to more or less corrugate, greenish lemon-yellow; rind medium thick; flesh greenish, juicy, sharply acid, aromatic, contained in 12 to 15 locules; juice sacs short and blunt; seeds usually many, flat, reticulate. Malaysia, including the Philippines to India. Like all other Philippine citrus fruits, the *cabuyao* goes under a multiplicity of names, varying with the many tribal languages of the Archipelago and the different forms of the fruit; some of these names are *saha*, *balincolong*, *biasong*, *tibulit*, *colobot*, etc. Excepting the citron, the *cabuyao* is perhaps less esteemed than any of the better known citrus fruits in the Philippines and can scarcely be said to be cultivated. Some kinds are eaten with fish by the Filipinos and make a fairly good adé. Most forms are also used in cleaning clothes and as a hair wash. The *cabuyao* has scarcely been introduced beyond its native habitat and is seldom seen even in botanical collections. For attractive shape lines certain forms of the *cabuyao* are surpassed by no other citrus fruit. Some of these forms unquestionably will be recognized as subspecies on closer study, or possibly as separate species." (Wester, *Bulletin No. 27, Citriculture in the Philippines.*)

For a further account of the *cabuyao* and related forms see Wester's *Citrus Fruits in the Philippines*, Philippine Agricultural Review, First Quarter, 1915.

38294. *LAGERSTROEMIA SPECIOSA* (Muenchh.) Pers. Lythraceæ.*(Lagerstroemia flos-reginae* Retz.)**Crape myrtle.**

"*Banaba*. One of our most showy forest trees when it is in bloom. The wood is valuable also, very hard, and almost indestructible. It ought to be introduced into Porto Rico and Panama." (Wester.)