

figs of the first two crops only. The figs have no pleasant flavor until the operation has been performed; then the figs become very sweet, but remain smaller than when cut open. The object is to let the insect escape. Those that are left become watery and tasteless and are full of namoos or Sycophaga. The instrument used in Egypt for removing the 'eye' or top of the sycamore fig is a kind of thimble made of iron plate ending in a spatula like a finger nail. It is fixed on the thumb of the right hand. The operation is made only on fruits which shall be picked the following day. The day after the operation the fig is quite ripe. The male flowers in those figs are all aborted and the females never have perfect seeds. The figs of the third generation are larger, of an agreeable taste, and sweet scented; but they are not operated upon, only because in August and September, though the trees are much fuller of fruit than in May and June, the people have so much to do at that time. They are seldom sold and only eaten by the owners of the trees, or else they are abandoned to the field mice, birds, and dogs, which latter are very fond of them. These *nily* fruits are full of Sycophaga. It is a very interesting fact that Pliny also describes the process as closely corresponding with this modern method." (*Muschler, Manual Flora of Egypt, vol. 1, p. 248.*)

For an illustration of this remarkable tree, see Plate II.

39828 and 39829.

From Rome, Italy. Presented by Dr. Gustav Eisen. Cuttings received January 26, 1915. Quoted notes by Dr. Eisen.

39828. *FICUS* sp. Moraceæ.

Fig.

"Harrar. A fig from Abyssinia, most interesting and different from *Ficus carica*. Possibly a variety of *Ficus pseudocarica*. Fruit medium; outside violet brown, pulp reddish brown-vermilion, brilliant. Sweeter and better flavored than any other variety when fully ripe. Growth of branches somewhat pendent, leaves like *Broussonetia papyrifera*. Abundant bearer and hardy. Suited, I think, to Texas, Arizona, and southern California. May also do well in some other parts of the South, as it can stand considerable summer rain."

39829. *MALUS SYLVESTRIS* Miller. Malaceæ.

Apple.

(*Pyrus malus* L.)

"Limoncella or Limoncello apple. Middle and southern Italy, especially Naples down to and including Sicily. The only apple adapted to a warm and dry climate, at the same time possessing qualities which compare favorably with those of good northern apples. It is the best variety of apple grown in Italy for the general market. Medium or below medium, apex truncate, constricted below the apex, wider at base. Oblong, much longer than wide. Stalk short, slender, core long, narrow, solid, with very few seeds, flesh solid, white, sweet and subacid, crisp and juicy. Color of skin lemon yellow, shaded to a very slight pinkish flush. Flavor strong, agreeable, resembling that of certain red Cabernet grapes. Very fine shipper. Ripe from the end of November to February. This variety is not to be preferred to our better American apples in the Northern States, its value consisting in its adaptability to warm countries where the northern apples do not thrive. Should do well in California, Arizona, and Texas in localities with deep and rich soil. It is superior to any California apples grown on the central and southern plains and compares well with those grown in the mountains, except as to size. Retail at 35, 45 to 50 centesimi a kilo, or from $\frac{1}{2}$ to 1 cent American each, more or less, according to size."