

**43446. GARCINIA MANGOSTANA L. Clusiaceæ. Mangosteen.**

From Dominica, British West Indies. Secured through Mr. Joseph Jones, curator, Botanic Gardens. Received October 24, 1916.

"This delicious fruit is about the size of a mandarin orange, round and slightly flattened at each end, with a smooth, thick rind, rich red-purple in color, with here and there a bright hardened drop of the yellow juice, which marks some injury to the rind when it was young. As these mangosteens are sold in the Dutch East Indies, heaped up on fruit baskets or made up into long, regular bunches with thin strips of braided bamboo, they are as strikingly handsome as anything of the kind could well be, but it is only when the fruit is opened that its real beauty is seen. The rind is thick and tough, and in order to get at the pulp inside it requires a circular cut with a sharp knife to lift the top off like a cap, exposing the white segments, five, six, or seven in number, lying loose in the cup. The cut surface of the rind is of a most delicate pink color and is studded with small yellow points formed by the drops of exuding juice. As you lift out of this cup, one by one, the delicate segments, which are the size and shape of those of a mandarin orange, the light pink sides of the cup and the veins of white and yellow embedded in it are visible. The separate segments are between snow white and ivory in color and are covered with a delicate network of fibers, and the side of each segment where it presses against its neighbor is translucent and slightly tinged with pale green. As one poises the dainty bit of snowy fruit on his fork and looks at the empty pink cup from which it has been taken, he hardly knows whether the delicate flavor or the beautiful coloring of the fruit pleases him the more, and he invariably stops to admire the rapidly deepening color of the cut rind as it changes on exposure to the air from light pink to deep brown. The texture of the mangosteen pulp much resembles that of a well-ripened plum, only it is so delicate that it melts in one's mouth like a bit of ice cream. The flavor is quite indescribably delicious and resembles nothing you know of and yet reminds you, with a long aftertaste, of all sorts of creams and ices. There is nothing to mar the perfection of this fruit, unless it be that the juice from the rind forms an indelible stain on a white napkin. Even the seeds are partly or wholly lacking, and when present are so thin and small that they are really no trouble to get rid of. Where cheap and abundant, as in Java, one eats these fruits by the half peck and is never tired of them; they produce no feeling of satiety, such as the banana and the mango do, for there is little substance to the delicate pulp." (*Fairchild.*)

**43447 to 43449.**

From El Coyolar, Costa Rica. Seeds presented by Mr. Carlos Wercklé. Received October 20, 1916.

**43447. ANNONA MURICATA L. Annonaceæ. Soursop.**

"*Guanábana.* From a good-sized fruit with only 17 seeds; a very good variety." (*Wercklé.*)

"One of the most valuable fruit trees of the Tropics. It is grown with especial excellence in Porto Rico and is common in the markets of Key West, whither it is shipped from the islands to the southward. A favorite drink is made from the juice, and the pulp yields excellent jelly, tarts, and preserves." (*W. E. Safford.*)

For further description, see Bailey, Standard Cyclopedia of Horticulture, vol. 1, p. 292.