

43553 to 43556—Continued.

43554. PANICUM MILIACEUM L. Poaceæ. **Proso.**

"No. 1. Supposed to be a very old local variety. It matured almost two weeks earlier than regular Russian varieties of *proso*. From Tulun Experiment Field, Government of Irkutsk, Siberia."

43555 and 43556. PISUM SATIVUM L. Fabaceæ. **Garden pea.**

43555. "No. 15. A typical representative of old field peas of Irkutsk. From Tulun Experiment Field, Government of Irkutsk, Siberia."

43556. "No. 28. Very early form of field peas. From Tulun Experiment Field, Government of Irkutsk, Siberia."

43557. × CRATAEGUS DIPPELIANA Lange. Malaceæ. **Hawthorn.**

From Kew, England. Presented by Sir David Prain, director, Royal Botanic Gardens. Received November 7, 1916.

This hybrid is a handsome shrub whose origin is unknown. It is spiny and has deep green, coarsely serrate, deeply lobed leaves. The white flowers are up to an inch in diameter and are produced very freely in June. The dull-red fruit is from one-half to five-eighths of an inch in diameter. This hybrid has been thought to be a cross between *Crataegus tanacetifolia* and *C. punctata* and resembles the former, although it has larger leaves and smaller fruits than this former species. (Adapted from *Bean, Trees and Shrubs Hardy in the British Isles, vol. 1, p. 428*, and from *Bailey, Standard Cyclopedia of Horticulture, vol. 2, p. 888*.)

43558. PRUNUS MUME Sieb. and Zucc. Amygdalaceæ.

Japanese apricot.

From Yokohama, Japan. Purchased from the Yokohama Nursery Co. Received November 6, 1916.

A tree of the dimensions of the common apricot, with sharply serrate leaves up to 4 inches long and pale-rose flowers a little more than an inch wide. The yellowish or greenish fruits are produced singly or in pairs, are scarcely edible, and are about an inch in diameter. This tree is a native of Chosen, and perhaps of China. It is much cultivated in Japan for ornament, and the double-flowered form was introduced into Europe in 1878. (Adapted from *Bean, Trees and Shrubs Hardy in the British Isles, vol. 2, p. 244*, and from *Bailey, Standard Cyclopedia of Horticulture, vol. 5, p. 2824*.)

See also description of fruit under S. P. I. Nos. 9211 to 9216.

The following recipe for pickling the fruits is taken from a letter from Mr. Frank N. Meyer, dated October 20, 1916: Pick fruits when full grown, but before they are quite ripe (they must be still hard); soak in a tub of water for 24 hours; drain off water, add salt, mixing one-third salt and two-thirds fruit in quantity; let them stand for a period of five to seven days. Should the weather be cool, seven days will make them right; should it be warm, five days is enough. Leaves of the red-leaved variety of *Perilla nankinensis* should be mixed among them. After this salting process the fruits are spread out in the sun to dry, and the juice of the salted red *Perilla* leaves is sprinkled over them by squeezing a handful of them, and the fruits turned over. Every day this process is repeated, and after three to five days they are put up in vessels in moderately weak brine with *Perilla* leaves mixed among them and in this way the product can be kept almost indefinitely. Mr. Watase was shown fruits said