

it is quite possible that *A. trisperma* will also be successful. It is believed that the soft-shelled kind (*A. trisperma*) is superior, for in addition to the nut being easier to crack, the Bureau of Science has found that the oil so closely approximates the Chinese tung oil as to be practically indistinguishable therefrom. There is a slight difference between this oil and that of *A. moluccana*." (*Hernandez*.)

44062. TRITICUM AESTIVUM L. Poaceæ. Wheat.
(*T. vulgare* Vill.)

From Yokohama, Japan. Purchased from the Yokohama Nursery Co.
Received January 22, 1917.

"Grown on the slope of Mount Fuji." (*S. Iida*.)

44063. AVENA SATIVA L. Poaceæ. Oats.

From Paris, France. Presented by Messrs. Vilmorin-Andrieux & Co.
Received January 30, 1917.

"Very early black hybrid." (*Vilmorin-Andrieux & Co.*)

44064 and 44065.

From Londiani, Kenia. Presented by Mr. J. H. Cameron, Londiani Farms
(Ltd.). Received January 30, 1917.

44064. CYPHOMANDRA BETACEA (Cav.) Sendt. Solanaceæ. Tree-tomato.

"This seed grows in my garden; it is a cultivated plant, but I do not know where it comes from; it is in every garden hereabouts. We call it the *Cape tomato*, but it is not a tomato, nor do I suppose that it ever saw the Cape, i. e., the Cape of Good Hope. The early settlers in this country mostly came up from the Cape after the South African war, and got into the habit of calling everything they saw after something else that they knew in South Africa. It is a tree growing up to 10 feet high, with large glossy green and purple leaves. The fruit is exactly like an English plum, both in size and appearance (an average one I have here on my desk, plucked at random, measures 2½ inches in length and 6 inches in circumference); the skin is purple and the flesh a bright yellow; like *Physalis peruviana* it can be eaten raw, stewed, made into jam, or, as you say in America, preserves, and used in making pies. It does not grow wild here and must have been brought from some other country, probably by missionaries." (*Cameron*.)

44065. PHYSALIS PERUVIANA L. Solanaceæ. Poha.

"Seeds of an economic plant which we call the *Cape gooseberry*. A yellow-colored fruit about the size of a large cultivated cherry, but round and not oval like a real gooseberry. It is a most excellent fruit to eat either raw or stewed, and it can be eaten with cream, in pies, or preserved. It is very prolific, rather in danger of becoming a weed and running away with the garden, but not any more so than your own raspberry or blackberry. As to habitat, I find it growing as low as 6,000 feet above the level of the sea, which is low for East Africa. Here at Londiani it is very plentiful. We are 8,000 feet above sea level. It grows in cultivated gardens and also wild by the roadside and in wild bushy places. I was astonished on one occasion to find it growing most profusely away up on the top of Mount Londiani at 10,000 feet above