

**45179 and 45180—Continued.**

colored inside; and these are probably the origin of the large and fine durians, which are never found wild. It would not, perhaps, be correct to say that the durian is the best of all fruits, because it can not supply the place of the subacid, juicy kinds, such as the orange, grape, mango, and mangosteen, whose refreshing and cooling qualities are so wholesome and grateful; but as producing a food of the most exquisite flavor it is unsurpassed. If I had to fix on two only, as representing the perfection of the two classes, I should certainly choose the durian and the orange as the king and queen of fruits." (*A. R. Wallace, The Malay Archipelago, p. 57.*)

**45180.** *GARCINIA MANGOSTANA* L. Clusiaceae.

**Mangosteen.**

A moderate-sized conical tree, with large leathery leaves, indigenous to Malaya. Its globular purplish brown fruit, about the size of an apple, is famed as one of the most delicious fruits of the Tropics. The delicate white juicy pulp surrounding and adhering to the seed is the part eaten. In striking contrast to it is the dense, thick, reddish rind, containing tannic acid and a dye. The tree is of very slow growth and does not usually come into bearing until about 9 or 10 years old. The essential conditions for it are a hot, moist climate and deep, rich, well-drained soil. Propagation is usually by seed, but may also be effected by "gootee" or layering. (Adapted from *Macmillan, Handbook of Tropical Gardening and Planting, p. 164.*)

**45181.** *ANNONA CHERIMOLA* × *SQUAMOSA*. Annonaceae. **Anona.**

Grown at the Plant Introduction Field Station, Miami, Fla., from garden No. 1803, tree C. Numbered September 25, 1917.

A hybrid between the cherimoya and the sugar-apple, produced by Mr. Edward Simmonds, of the Miami Field Station. It combines the unusual sweetness of the sugar-apple with the firmness and better shipping quality of the cherimoya. The trees show unusual vigor, having withstood the freeze of February, 1917, without being much damaged.

For an illustration of this anona, see Plate IV.

**45182 to 45189.**

From China. Seeds collected by Mr. Frank N. Meyer, Agricultural Explorer of the Bureau of Plant Industry. Received September 18, 1917. Quoted notes by Mr. Meyer.

**45182 and 45183.** *AMARANTHUS GANGETICUS* L. Amaranthaceae.

**Amaranth.**

**45182.** "(No. 2385a. Hankow, China. March 9, 1917.) A green-leaved amaranth, much cultivated in central China as a garden vegetable and eaten, when young, like spinach. The plant stands any amount of moist heat and can be sown at intervals throughout the summer. As the seedlings suffer a good deal at times from damping-off, the Chinese generally have the beds raised slightly above the surrounding land and then cover the surface with a sifted mixture of soot, ashes, and lime, which acts as a fertilizer as well as a fungicide. Chinese name *Pai han ts'ai*, meaning white amaranth vegetable. This *Han ts'ai* probably can be made a popular hot-weather vegetable throughout the southern sections of the United States."